

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Page 101

NOVEMBER 25, 1939

Number 22

YOUR NAME
HERE

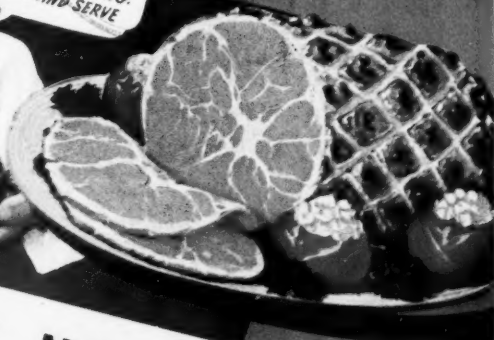


THEY'RE
Skinless!
EVERYBODY
LIKES 'EM

YOUR NAME
HERE



FOR ZESTFUL
FLAVOR, COOK IN
"VISKING" CASING.
BAKE AND SERVE



YOUR NAME
HERE

Showmanship

At the Point-of-Sale
Means Extra Profits for You!

Full color, real-as-life display cards that forcefully sell your brand of "VISKING" encased meat products to the consumer—at the point-of-sale. Produced by leading lithograph artists!

Visking has produced an entire series for you . . . beautifully lithographed . . . in full colors, die cut . . . with actual third dimension perspective . . . equipped with easels at back. Imprinted with your name for only 16¢ each. This means you tie-in directly with Visking's national advertising. Your Visking salesman will show you these new display cards, or write to The Visking Corporation.

THE VISKING CORPORATION
33 WEST 65TH STREET • CHICAGO, ILLINOIS, U. S. A.

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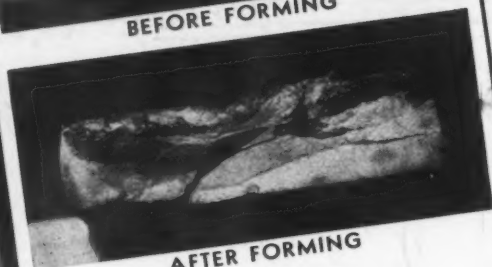
TURN WASTE INTO EXTRA PROFIT

NEW FORMRITE BACON PRESS

The unretouched photographs below show a typical bacon slab before and after forming. Note the squareness and uniform thickness after forming. **THAT** means less end waste—more full width slices—higher yield and **EXTRA PROFIT**.

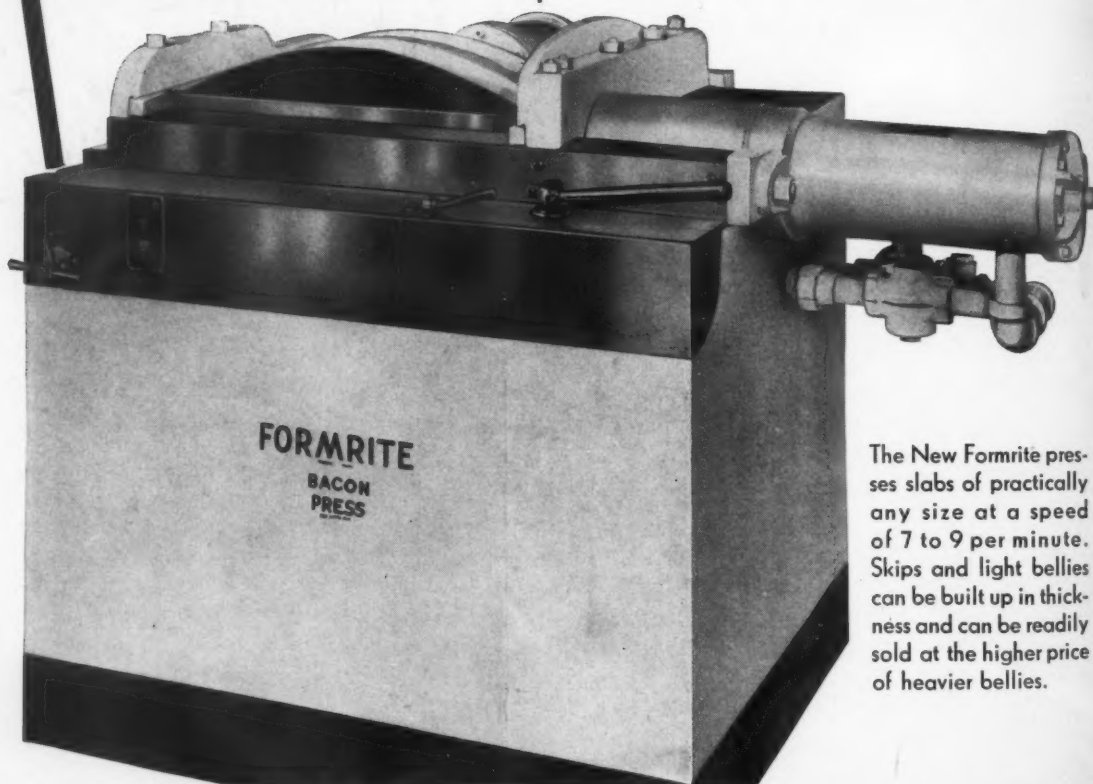


BEFORE FORMING



AFTER FORMING

The New Formrite Bacon Press saves time, cuts labor cost, increases yield, improves product appearance and helps to build new bacon sales. By turning ragged, irregular bacon bellies into smooth, squared slabs of uniform thickness, you can increase the number of full width slices per slab and reduce end waste to the absolute minimum. With the New Formrite you actually turn waste into *extra* profit. The new Formrite is *thoroughly safe*. It has been redesigned and perfected by practical packing house engineers and is a fully dependable, fast, easy operating unit.



The New Formrite presses slabs of practically any size at a speed of 7 to 9 per minute. Skips and light bellies can be built up in thickness and can be readily sold at the higher price of heavier bellies.

JOHN E. SMITH'S SONS COMPANY
50 BROADWAY, BUFFALO, N. Y. • CHICAGO • DALLAS • LOS ANGELES • BROOKLYN

NATURE HAS GOOD REASONS--



THE NATURAL SKIN
OF THE PLUM
PERMITS "*penetration*"

The natural skin of the juicy plum is *porous*, permitting the fresh air and the sun's warm rays to penetrate, combining in the ripening process, the final luscious flavor to the fruit.

Wilson's Natural Casings are porous, too. They make fine sausage. Not only the air but the fragrant wood smoke penetrates Wilson's Natural Casings, imparting the final touch of good sausage flavor to the meat.

Wilson's "Natural" Casings conform to the sausage in a natural way—give a natural appearance and color and assure tenderness and easy cutting. Use Wilson's Natural Casings to improve *your* sausage and make it easy to sell.

GENERAL OFFICES:
CHICAGO, ILL.



Plants and Branches in
Leading Cities

WILSON'S NATURAL CASINGS

For Maximum Yields—Fine in Quality and Finish

The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



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Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago

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The smartest salesman in the store!



THE WILMINGTON PROVISION COMPANY report "Cellophane" is doing a bang-up selling job for their fine line of "Tower Brand" meat products.

100% visibility of the products attracts customers, lets them *see* their extra quality. And they know the items are *fresh* . . . because experience has demonstrated that "Cellophane" cellulose film protects the freshness and flavor demanded by housewives today.

And with their attractive label printed right on the wrapper, refreshing the shopper's memory, no wonder these Wilmington items promote *repeat* sales through positive brand identification.

PACKAGING IDEAS

One of our Field Representatives will be glad to help you with packaging plans. No obligation. Just write: "Cellophane" Division, Du Pont, Wilmington, Delaware.

Cellophane

TRADE MARK



"Cellophane" is a trade-mark of
E. I. du Pont de Nemours & Co. (Inc.)

**I WANT THAT GOOD
"OLD-FASHIONED"
SAUSAGE FLAVOR!**

Your Sausages can fill that order in

ARMOUR'S NATURAL CASINGS!

● That's what made sausages famous . . . rich, zesty flavor...flavor that comes only from fine meat, expertly spiced *and thoroughly smoked*.

And, like the seasoning, the smoke must be well "mixed" in. You can make sure of that "mixing" by using natural casings, because their porous texture is perfectly designed to permit a great smoke penetration.

There are many other reasons why natural casings add to the sales-appeal of sausage. For instance, you'll recognize the importance of their flexibility . . . their ability to cling tightly to the well-stuffed sausage, giving it the fresh, well-filled appearance

that is so appetizing....And when you use Armour's Natural Casings you're sure to get *all* the special advantages that natural casings have to offer. Armour's high standards of quality are your guarantee of careful grading, uniformity and excellence of finished product.

Give your next casing order to your local Armour Branch House. Prompt service and a top-grade product doubly insure your satisfaction.

**ARMOUR'S
NATURAL CASINGS**

Armour and Company, Chicago

THE NATIONAL PROVISIONER

NOVEMBER 25, 1939

The Magazine of the Meat Packing and Allied Industries

KREY BY-PRODUCT POWER PLANT To Return Investment in Few Years

A YEARLY return of from 20 to 35 per cent on their investment can be made by packers through power plant modernization to generate power as a by-product of the processing steam demand. Packers who take this step "cash in" on their greatest saving opportunity.

These are not theoretical estimates. Such returns are being made regularly in meat packing plants which have brought their engine and boiler rooms up-to-date and are operating them efficiently. Numerous instances of such savings have been reported in *THE NATIONAL PROVISIONER* during the past six years.

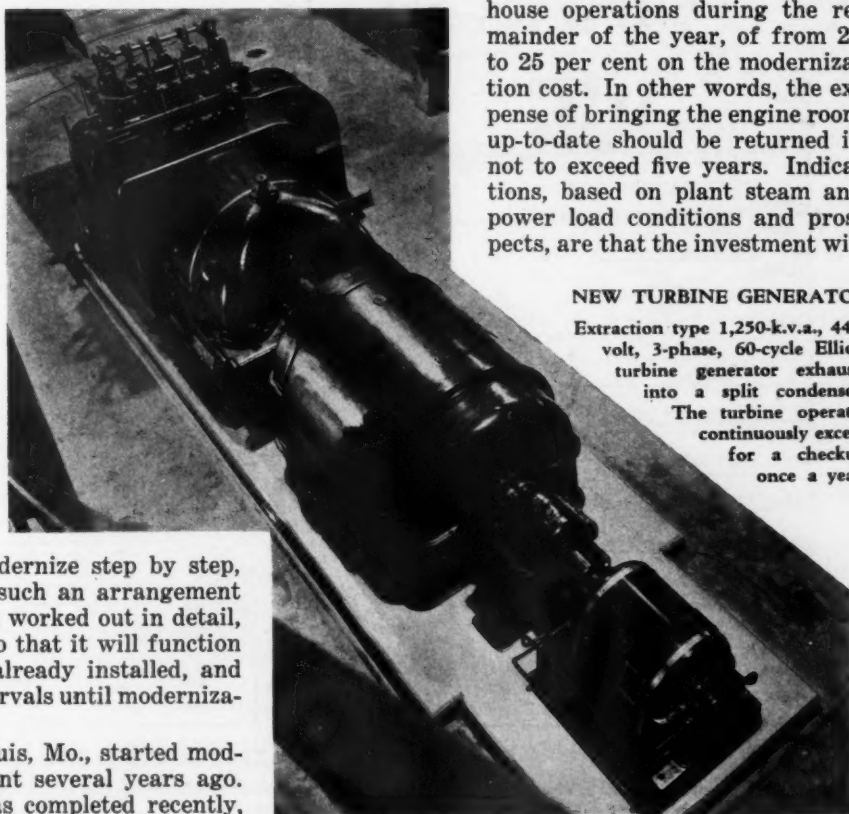
If a packer has the ready cash, he can use it to no better advantage, or invest it no more profitably, than for a modern by-product power plant. If his cash position does not warrant a considerable capital investment, even to secure the large savings which an up-to-date power plant will give him, there are methods of financing by which cost of power plant modernization can be paid for largely or wholly out of savings.

The packer may also modernize step by step, paying as he goes. Under such an arrangement the modernization scheme is worked out in detail, new equipment is planned so that it will function efficiently with equipment already installed, and investments are made at intervals until modernization is finally complete.

Krey Packing Co., St. Louis, Mo., started modernization of its power plant several years ago. Another step of the job was completed recently,

Power for operating equipment in the plant of this company from July 17, 1939, to October 28, 1939, cost \$5,177.27 less than during an equivalent length of time just prior to installation of turbine generator, as indicated by the table of power costs found on the following page.

This saving, at the rate of approximately \$16,000 per year, is being made following engine room modernization to generate power as a by-product of processing steam demand. It represents an interest return, depending on packing-house operations during the remainder of the year, of from 20 to 25 per cent on the modernization cost. In other words, the expense of bringing the engine room up-to-date should be returned in not to exceed five years. Indications, based on plant steam and power load conditions and prospects, are that the investment will



NEW TURBINE GENERATOR

Extraction type 1,250-k.v.a., 440-volt, 3-phase, 60-cycle Elliott turbine generator exhausts into a split condenser.

The turbine operates continuously except for a checkup once a year.

be liquidated in less than five, perhaps four years.

Cost data given in the accompanying table has been taken from the company's records and is correct for the period from the time the modernized engine room was placed in operation on July 17, up to October 28.

Obviously, packinghouse steam and power costs will vary somewhat from season to season and with the number of head of livestock slaughtered. However, as far as can be determined, the data given in the table may be considered as typical, the time of year considered, of the rate of saving which will be maintained over a 12-month period.

Packers generating steam for processing and purchasing power for plant equipment operation will find the information in this cost table of considerable interest for comparative purposes and as a means of estimating the savings in their own businesses with modern power plants. Fuel cost (not given in the table) to evaporate 1,000 lbs. of water, from and at 212 degs. F., in the Krey plant averages 10.4c.

This is approximately 12c less than The National Provisioner Steam and Power Saving Service has determined as the average fuel cost of generating steam in packinghouse power plants not equipped with modern, efficient steam generating equipment. High boiler efficiency is an important factor in securing low steam costs. The Krey cost per Kw. hour of power produced,

Krey's Power Costs

Period covered: July 17, 1939, to October 28, 1939, compared with the same period in 1938 (104 days, 14% weeks or 3% periods or .285 year).

BASIC DATA.

Total Kw.h. a.c. produced.....	1,752,000
Total coal burned (lbs.).....	7,991,017
Total coal burned same period last year (lbs.).....	6,355,306
Total hogs July, Aug., Sept., Oct., 1939.....	96,062
Total hogs July, Aug., Sept., Oct., 1938.....	88,653
Increase in number of hogs killed.....	7,409
(or 7.7 per cent increase)	

Reduce 1939 coal by 7.7 per cent. 7,375,709 lbs.
Increase possibly chargeable to turbine 1,020,403 lbs.

SUMMARY OF COST.

1.—Cost of coal, chargeable to turbine.....	\$ 735.00
2.—Depreciation (20-year basis) .285 yr. x .05 x \$87,377.....	1,245.12
3.—Insurance \$363.80 for total coverage per year x .285.....	103.68
4.—Taxes \$16.97 x 3%.....	52.90
5.—Maintenance \$28.40 x 3%.....	98.00
6.—Sundries \$16.00 x 3%.....	59.30
7.—Added labor.....	0.0
	\$2,304.00

Cost per Kw.h..... .0013

\$2,304.00

1,752,000 = .0013 Kw.h.

Cost of power if purchased (based on 104 days before turbine installation) \$.7,481.27

SAVING\$5,177.27

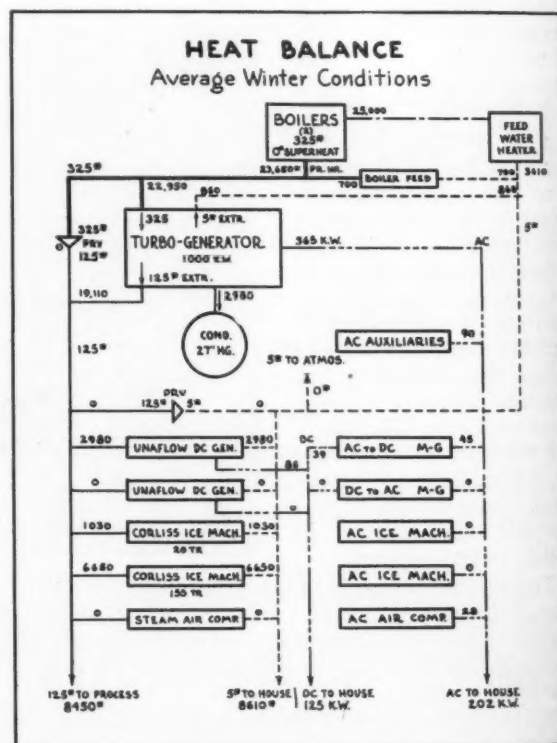
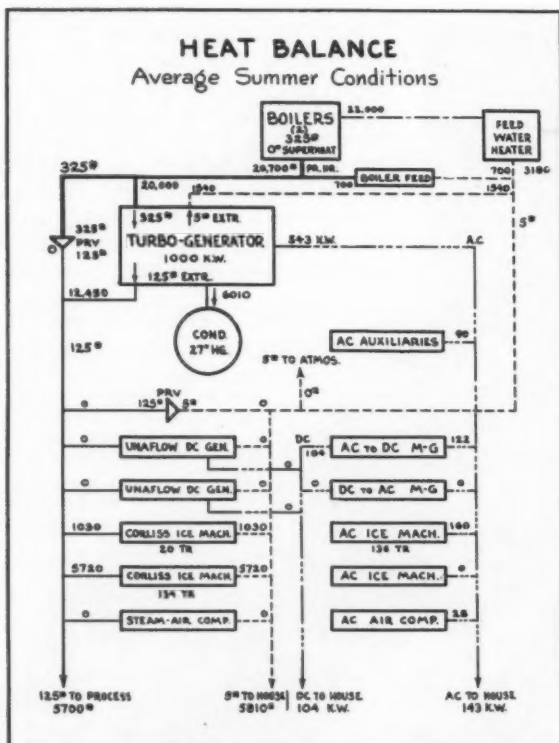
it will be noted, is only \$.0013, an exceptionally low figure. Few packers are able to purchase power at an average cost much under 1c per Kw. hour.

The Krey Packing Co. has produced steam for processing and generated power for equipment operation for many years. Main units in the power plant before modernization work was started consisted of horizontal return tubular boilers and Skinner Unaflow engines direct connected to direct current generators and Corliss operated ammonia compressors. While the steam and power cost with such a set-up was less than it would have been had all power requirements been purchased, it was higher than could have been obtained with modern, high efficiency steam-generators and an extraction type turbine.

With the data available indicating a large return from power plant modernization, company executives decided several years ago to replace horizontal return tubular boilers with high pressure water tube steam generators of the modern type as the first step in a general power plant modernization program.

Inasmuch as the two high speed engines and their generators were in good condition and capable of serving for many years, it was planned to retain them in service and eventually to supplement them with an extraction type turbine. These engine-generator sets, each of 150 Kw., were capable of producing about 50 per cent of the packing plant's power requirements.

The boiler room improvements were completed early in 1937. They included a new boiler room building of brick,



STEAM FLOW PLAN IN KREY POWER PLANT

Diagrams show manner in which steam and power loads may be shifted to obtain highest efficiency and lowest steam and power costs, and quantities of steam and power required under average winter and summer conditions.

concrete and steel construction, two 400-h.p. Erie City steam generators constructed for 350 lbs. steam pressure, mechanical coal and ash handling systems, automatic boiler controls and indicating and recording instruments. A description of this boiler room and the results obtained in it was published in THE NATIONAL PROVISIONER of September 4, 1937.

At the time the new boiler plant was placed in operation, two engine-driven ammonia compressors of 75 tons capacity each and one 300-ton engine driven ice machine were in use in the engine room in addition to the two 150-Kw. engine generator sets. Steam exhausted from all of these prime movers, pumps, air compressors, etc., at 5 lbs. pressure, was used for boiler feed water, smokehouse and space heating, cooking, etc.

The quantity of 5-lb. steam available, however, greatly exceeded plant requirements so that there was considerable loss of heat in exhaust steam vented to the atmosphere. It was largely to eliminate this exhaust steam loss, as well as to generate all power requirements at a lower average cost, that the engine room was modernized this year.

Balance Determined Exactly

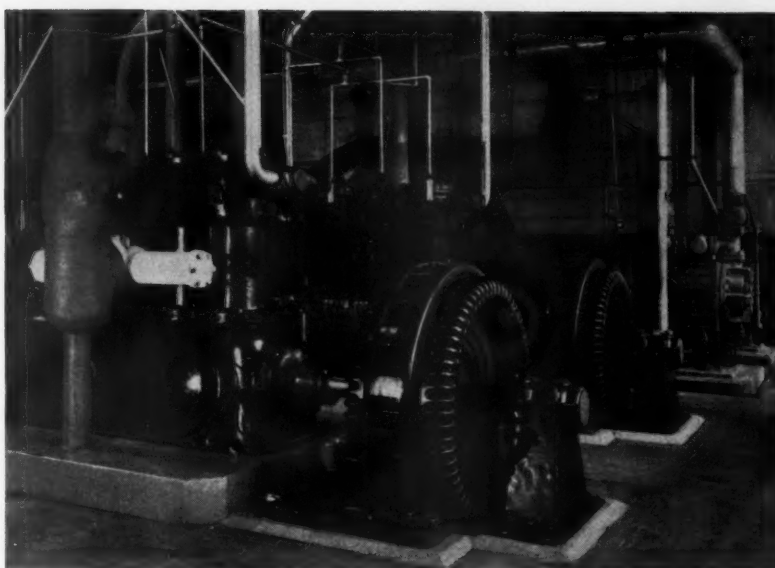
There is nothing unusual in the general plan and operation of the new Krey engine room unless it is the care which has been taken to select well-designed, efficient equipment, the exactness with which the steam and power requirements have been determined for all seasons and conditions, and the arrangements for maintaining a close heat balance under all steam and electrical load fluctuations.

The general plan of a packinghouse power plant in which power is generated as a by-product of processing steam demand has been explained in THE NATIONAL PROVISIONER on many occasions and will not be repeated here. Efficiency and cost cutting results from such a set-up, aside from equipment considerations, are almost entirely dependent on the success with which a close heat balance can be maintained at all times. In other words, the power plant designer seeks to provide means of generating power with the least waste of steam to the atmosphere, and to provide steam for processing and operation of steam-driven machines with minimum use of steam pressure reducing valves.

Heat Balance Diagrams

The accompanying steam flow diagrams show the steam flow plan in the new Krey power plant. These diagrams will be of particular interest to meat plant engineers, as they not only show how steam and electrical loads can be manipulated to maintain a close heat balance, but also the average quantities of steam and power apportioned to various purposes under average winter and summer conditions.

It will be noted from these diagrams



MODERN REFRIGERATING EQUIPMENT

The two four-cylinder York compressors in the foreground were installed recently. They have a capacity of 200 tons each and are driven by 350-h.p. Elliott synchronous motors. Compressor in background is operated by a Corliss engine.

that the two 150-Kw. engine generator sets have been retained in service. As mentioned previously, these generate direct current. They are valuable under the present set-up as an aid in maintaining a close heat balance. One 300-Kw.

a.c. to d.c. motor generator set and a 150-Kw. d.c. to a.c. motor generator set are also installed in the engine room.

These are required because approximately 33½ per cent of the motors installed on equipment in processing departments are operated on 110-volt direct current, and because both a.c. and d.c. current are generated. The d.c. motors are gradually being replaced with a.c. machines, but until the change-over is complete the provisions for conversion of current will be required.

Engine Room Equipment

Other main units installed in the engine room include:

A new 1,250-k.v.a., 440-volt, 3-phase, 60-cycle Elliott turbine-generator. This turbine is of the extraction type and exhausts into an Elliott split surface condenser. The turbine has operated without a hitch since being placed in operation and has fulfilled all expectations for economy and reliability.

Two four-cylinder VSA 11½ by 10 in., 200-ton York ice machines driven by 350-h.p., 440-volt, 3-phase, 60-cycle Elliott synchronous motors.

Two Corliss engine driven ice machines, one of 300 tons and the other of 75 tons.

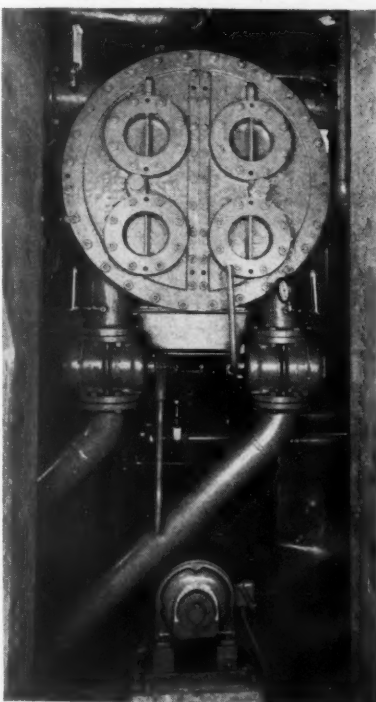
Two air compressors, one steam-driven and the other a.c. motor-driven.

One 1,250-g.p.m. Lilie-Hoffman atmospheric cooling tower.

Three circulating-water pumps with a capacity of 600 g.p.m. each, two of which are driven by a.c. motors and one by a d.c. motor.

Two condensate pumps, one a.c. motor-driven and one d.c. motor-driven.

Bearing this equipment in mind, and referring to the flow diagrams, it will



END OF SURFACE CONDENSER

Condenser is of the split type; one half can be opened and cleaned while the other half is carrying the load. It maintains a vacuum of 27 in. of mercury.

be readily apparent to the engineer how steam and electric loads may be shifted to provide a constant supply of steam at various pressure requirements with least use of reducing valves or waste of exhaust steam to the atmosphere, while generating the required quantity of by-product power at the same time.

Plan of Operation

Steam is generated at 325 lbs., no superheat, and is delivered to the turbine at this pressure. Steam is extracted from the turbine at 125 lbs. pressure for operation of the engine generator sets, Corliss-driven ice-machines and the steam-driven air compressor. Exhaust from these engines at 5 lbs. pressure is delivered to the low pressure steam line and is used for boiler feed water heating, space heating, cooking, etc. Steam is also extracted from the turbine at 5 lbs. pressure to make up any deficiency in the exhaust steam supply.

Reducing valves are provided to deliver automatically steam at 125 lbs. and 5 lbs. pressure from the next higher pressure steam line to make up any shortage which may occur at any of these pressures. Steam for rendering, at 80 lbs. pressure, is obtained through a reducing valve from the 125-lb. line.

Obviously, one requirement for economical operation is to hold the quantity of steam vented to the atmosphere and supplied at any pressure through reducing valves to a minimum. To do this it is necessary to have visual evidence of just what is occurring at these valves. Such evidence is provided by



ONE OF STEAM GENERATORS

The Krey boiler room was brought up-to-date early in 1937 as the first step in power plant modernization. The unit is rated at 400 h.p. and is constructed to operate at 400 lbs. pressure. Another similar unit is installed. Coal and ashes are handled mechanically. Fuel cost for generating 1,000 lbs. of steam in the Krey plant averages 10.4c.

lights on the turbine board, a set of two, one red and one green, being installed for the exhaust to atmosphere, 125 lbs. pressure and 5 lbs. pressure.

When steam is being exhausted to atmosphere, or is passing through the reducing valves from 325 lbs. to 125 lbs. or from 125 lbs. to 5 lbs., a red light immediately signals the fact. Steam and electric loads may then be adjusted to make up the deficiency of steam at any pressure without resort to the pressure reducing valves. Green lights signal the fact when no steam is passing to the atmosphere or through pressure reducing valves.

The turbine runs continuously. This fact, with the simplicity of plant design and layout and the facilities available for balancing the steam and power

TURBINE PANEL BOARD AND ELECTRICAL SWITCHBOARD

TOP.—Red and green lights at upper left are visual indicators for circulating water and condensate pumps, pressure reducing valves and exhaust steam to atmosphere. Below are steam pressure gauges and indicating thermometers. Flow meters at right register amount of steam delivered to turbine, 125-lb. steam extracted, 5-lb. steam extracted, 125-lb. steam delivered to processing departments and steam reduced in pressure from 125 to 5 lbs.

BOTTOM.—A feature of switchboard is the Ward electronic voltage regulator. Imposition of sudden, heavy loads on the line, such as the cutting in of a 350-h.p. synchronous motor-driven ammonia compressor, causes no perceptible voltage change.

Equipment Manufacturers

Turbine-generator and exciter.—Elliott Company.

Surface condenser.—Elliott Company.

Cooling tower, atmospheric deck type.—Lillie-Hoffman Cooling Towers, Inc.

Switchboard, complete.—General Electric Co.

Voltage regulator, electronic special rapid response type.—Ward Leonard Electric Co.

Oil cooler.—Griscom-Russell Co.

Generator air cooler.—Griscom-Russell Co.

Steam strainer.—The Leslie Co.

Throttle valve.—Schuette-Koerting.

Air ejector and dual trap.—Elliott Company.

Pumps.—Chas. S. Lewis & Co.

Motor operated generator field rheostat.—Cutler-Hammer Mfg. Co.

Oil operated reverse flow check valves.—Atwood Morrill Co.

Thermo-couples for generator field winding temperatures.—Illinois Testing Laboratories, Inc.

Relief valve for 125-lb. line.—Foster Engineering Co.

Pressure reducing valves.—A. W. Cash Company.

Ventilating unit for turbine cellar.—Buffalo Forge Company.

Valves, gate and globe.—Walworth Company.

Valves, plug type.—American Car & Foundry Co.

Welding fittings.—Midwest Piping & Supply Co.

High pressure prefabricated piping.—Grinnell Co., Inc.

4-cylinder, 11½x10 in., vsa, 360 rpm ice machines.—York Ice Machinery Corp., driven by:

Elliott synchronous motors, 350-h. p., 440-volt, 3-phase, 60-cycle.

Controllers.—General Electric Co.

Liquid ammonia pump.—York Ice Machinery Corp.

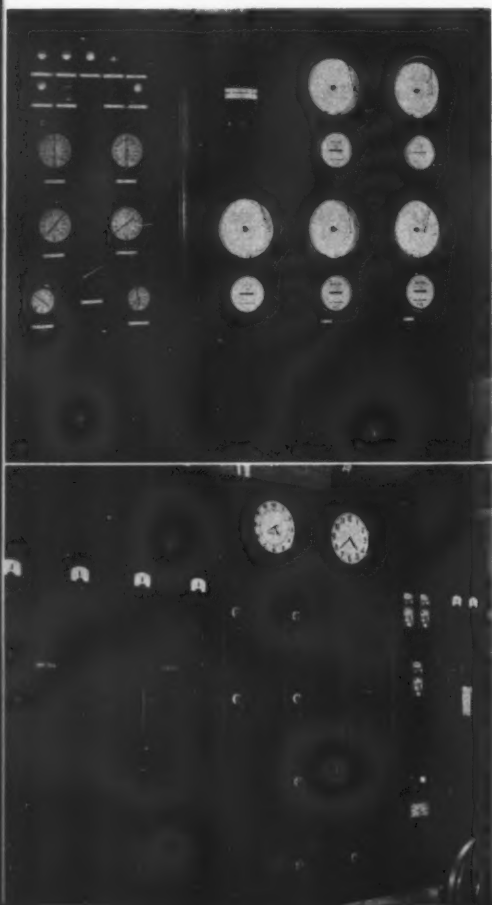
Accumulator for house line.—Combustion Engineering Corp.

loads make it a relatively simple matter to obtain high efficiency at low cost.

The practical result in a powerhouse of this design is that the various steam-driven machines and all packinghouse processing departments receive steam at the pressures and in the amounts required. By replacing reducing valves, ordinarily used in plants which purchase power to reduce steam from boiler pressure to pressures required for processing, with a turbine and steam driven units, the energy released by expanding steam from a higher to a lower pressure is used to produce power at little additional expense above the cost of producing steam alone.

Some features of this plant will be of interest to the operating engineer.

(Continued on page 24.)



Catchy Advertising Theme Boosts Sausage Sales

A SERIES of semi-humorous advertisements having a fresh and entertaining approach has accomplished a two-fold task for the Lindner Packing & Provision Co., Denver, Colo. In addition to bringing a sharp increase in customer demand for the company's products, the campaign has effectively overcome dealers' reluctance to handle and push a line carrying a lower profit margin.

In essence, the advertising caricatured the doleful plight of the family without a supply of "Lindner's." Cartoon-like silhouettes in newspapers depicted father's ire when raiding the ice box and finding it empty. The pointed question, "What? No Lindner's?" was employed to emphasize the desirability of the company's products. This theme was also used in radio advertising, each program ending with "Don't have the family say 'What? No Lindner's?'" Dealers as well as consumers were addressed by the ads.

Problems of the Campaign

When deciding the advertising policy involved, the difficulties were practically the same as for any processor of meat products—namely, should price or quality be stressed? Every dealer is interested in product or price primarily as it concerns his own cash register. If price products will bring volume and a larger profit margin—that's what he wants to push. If his customers demand quality, even though it has a lower profit margin, and if their repeat purchases as well as added customers warrant this emphasis, then his favor-

ite is sure to be the quality items.

How to reach these two groups and get them together on the same idea was one of the principal problems facing Lindner's in connection with this campaign. Tact was essential in creating greater dealer good will. From the consumer viewpoint, getting the public to accept or demand a quality product was a problem involving a large amount of educational "groundwork."

The caricatures and radio skits fitted into the program admirably, for through them the name of the company could be featured in advertising directed at consumers and quality prestige established. At the same time, in repeating that the brand be specified, a hint was directed at the dealers: "Attention Quality Markets! Don't let customers say, 'What, no Lindner's?'"

All Sausage Identified

Substitution has always been one of the problems facing quality manufacturers whose products carry a price premium. "This is just as good" is a term frequently used to switch the consumer to another brand. To prevent this, the Lindner firm branded or marked every product offered, and then informed consumers that it wasn't "Lindner's" unless it was marked with that name. "See the name before you buy!" the consumer was advised.

On wieners, bologna, and similar cased product, the company name is stamped plainly. On larger items such as bologna, braunschweiger, and other product which is often sliced in the meat store before sale, the name is stamped in such a way that a part of it appears on every slice. Cased meat loaves also bear the company name in such a way that their display in the retail show case adds greatly to the appearance of the case.

Results of the Lindner ads on products mentioned above were gratifying. The summer was long and hot—a "natural" for sandwich meats. In the fall, with the advent of cooler weather, the same type ads were tried on the sale of pork sausage. Here the provisioner moves into the dealer's own department, for he often has "bulk" sausage of his own to sell.

Packaged Product Only

In going after this market, Lindner's put up their link pork sausage in an attractively designed 1-lb. package. It was not considered practical to brand the sausage, so the package was designed in the same pattern as loaf containers. The sausage comes only in packages and is never displayed on a tray. This eliminates any tendency toward substitution when the customer asks for Lindner's. Through the momentum gained in the summer promotion of name in connection with picnic meats, response to the sausage ads was immediate and pro-



What, No Lindner's BOLOGNA!

No matter how thin it's sliced, it isn't Bologna unless it's LINDNER'S!

That is, it isn't REAL Bologna—all pure meat and seasoned in the way that gives that extra mouth taste!

ATTENTION Quality Markets! Don't let Customers "Walk!" Be Sure you have ENOUGH Lindner's Bologna to fill the demand THIS WEEK!

Lindner's

Be Sure you see the name "LINDNER'S" stamped on the casing!

BRAND PREFERENCE BUILDER

One of a series of ads used by Lindner Packing & Provision Co., Denver, Colo., in educating consumers to ask for Lindner's sausage products by name. Ads were directed at retailers as well as consumers.

nounced. Volume exceeded expectations.

Since inauguration of this advertising campaign, the Lindner company has increased its dealer representation until it now has practically 100 per cent coverage in its sales territory. Area of product distribution has grown steadily, and now includes nearly the entire Rocky Mountain region. By means of the campaign, the company has educated consumers to ask for its products by brand, and has encouraged dealers to promote them in competition with other brands offering a larger dealer mark-up.

PACKER WINS TAX SUIT

A favorable verdict was recently won by Hagan & Cushing Co., Moscow, Ida., in an "apparent indebtedness" suit brought against the firm by the federal government. The suit involved an attempt by the government to recover amounts representing processing taxes allegedly included in the contract price of goods sold to the government during the period in which the company enjoined collection of processing taxes.

This is the second decision against the government in such "apparent indebtedness" cases. In the first the U. S. Court of Claims denied an attempt by the government to withhold payments due to the Ismert-Hincke Milling Co.



Introducing Lindner's

"Little Pig" Pork Sausage

in the NEW One-Pound Box!

Now a NEW meat for crisp fall weather! Lindner's "Little Pig" brand pure Pork Sausage will make the most kind of morning grill! Seasoned in a way that will make you really call for more!

Be to be SURE to get the Unusual Quality that makes LINDNER'S new brand, LOOK for the New, Handy, one-pound box!

Lindner's

* SURE Pork & S. S. Gory Imported

SIMPLE AND EFFECTIVE

Capitalizing on ads which appeared during the summer, the company carried its campaign over into pork sausage promotion in the fall with favorable results.

PRAGUE POWDER

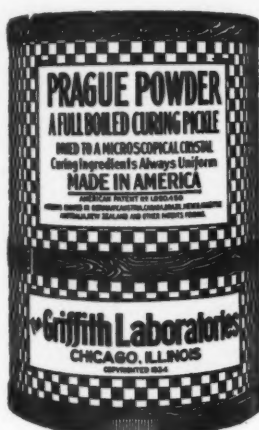
Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

A BOILED, COMPOUNDED STERILIZED PICKLE DRIED TO A POWDER

You want the best cure possible. You know "Prague Powder" is the only "fused powder cure." Think about it. Common Salt mixtures are not in the same class. They may be improperly mixed. PRAGUE POWDER is a full boiled pickle; therefore it is always uniform. You should use the BEST.

Artery Pumping Is Better

All artery pumped hams can be finished in dry cure like "Sugar Cured Bacon"—this is good advice. A "Rich, Ripe Flavor" ham is desirable from the consumer's standpoint. The public



requires a high color, "ripe flavor" and a juicy ham.

PRAGUE POWDER is the only "Pre-Prepared Cure" on the market. Prague Powder Pickle is a positive acting "cure." The practical packer is fast learning this fact. Why use substitutes? The best is cheapest.

As a Dry, Rubbing Pickle

PRAGUE POWDER has all the curing elements combined in each particle and dissolves quickly on bacon, creating a lasting color on the lean of the meat, giving a rich, ripe flavor. The color holds up much longer. We can show you how to "Dry Cure" a ham that is unsurpassed. Ask for formula.

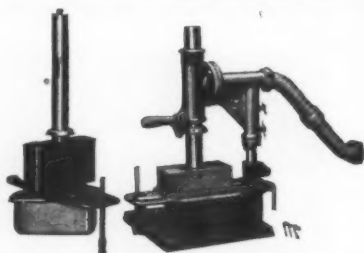
Our Research Department finds that "an improved smoked ham cure" is possible—and suggests artery pumping with a mild pickle. Then rub on our Dry Bacon Mixture and let remain in vat 5 to 7 days for ripening. Wash off the salt and smoke.

THE GRIFFITH LABORATORIES

1415-1431 West 37th St., Chicago, Ill.

Eastern Factory: Passaic, N. J.

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



"BOSS" MEAT LOAF PAN FILLER

This automatic machine is a complete unit and comes to you ready to be connected to your stuffer for immediate action.

It consists of only a few parts, is simple to operate and easy to keep clean.

Tests have shown it to fill 20 four-pound pans per minute. A positive, money-making accessory.

"BOSS" assures Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY CORP.

Main Office: 2145 Central Parkway, Cincinnati, Ohio

Factory: 1972-2008 Central Ave., Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.

For Better Manufactured
MEAT PRODUCTS
include

DAIRYLEA
DRIED SKIM MILK

Available in
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.
11 WEST 42nd ST., NEW YORK, N. Y.

F. C. ROGERS CO.

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER

**PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

PROCESSING POINTS *for the trade*

Handling Tripe

How should tripe be cleaned and cooked? A Midwestern meat packer writes:

Editor THE NATIONAL PROVISIONER:

We would like to have you describe the production of cooked tripe from the killing floor to the finished product.

Paunch is removed from balance of viscera and fat is trimmed off. A small cut is made in paunch and contents are removed by turning it partially inside out. Paunch is then cut wide open, care being taken not to cut the honeycomb portion.

FIRST WASHING.—The tripe, with inner side up, are then spread over a cone-shaped table for washing. A water spray located above the table is directed on the tripe, and the product is hand-scrubbed with brushes. During the process the cone revolves and operator is protected from splashing water by a shield encircling the lower edge of the cone. This shield also acts as a trough for wash water and paunch contents.

This preliminary washing is complete when water squeezed from the tripe is as clean as original wash water.

The inner surface of the tripe, which consists of a mucous membrane or scurf, is removed. Before this is done it is customary to hang tripe on racks in the cooler or hold them for a short time in cold water.

SCRAPING.—Scurf is removed by placing the tripe in a revolving washer partially filled with hot water to which there has been added a cleanser such as sal soda, soda ash, bicarbonate of soda or tri-sodium sulphate. Slaked lime is also used in combination with these.

These power-driven washers are available in several capacities, varying from 10 to 15 to 200 pieces of tripe per charge.

The temperature of the water used in this washer should be held at 150 degs. F. Where possible, this should be thermostatically controlled. Not too many tripe should be put in the machine at one time as it is necessary for the tripe to rub against each other as well as against perforations of the machine to remove the scurf.

The speed of the machine should be carefully controlled, as too high a speed will beat the scurf into the fat side of the tripe while too slow a speed will not rub the tripe together sufficiently to clean them. Instructions given by the manufacturer of the machine should be followed carefully.

The machine is started after the correct number of tripe have been put into the machine and it has been filled to the water line with hot water. The machine

is run five minutes and the water drained off without stopping machine.

Sal soda, or whatever is being used to aid cleaning, is then put in the machine, it is refilled with hot water and run for 10 to 15 minutes. Water is again drained out without stopping the machine which is then refilled with water at 110 to 125 degs. F. and run two or three minutes longer.

Further hand cleaning may be necessary when the tripe are placed on a table and inspected. After cleaning, they are held in cold water until the cooker is ready.

COOKING.—Tripe is cooked in water at a temperature of 170 degs. F. for from two to four hours. The cook vat has a hinged top; when the cover is down it holds all the tripe below the surface of the water. Tripe is considered cooked if it is soft enough for the operator to put his finger through the heavy seams. When cooked, the water is drawn off and cold water run into the tank.

After tripe is cool enough to handle, it is put on a table, the seams are opened up and trimmed free of pieces of fat and the skin scraped off. Tripe is then put in a vat of ice water or water chilled down by means of coils to 32 degs. F.

After being thoroughly chilled it is removed from the vat and drained. It is then ready for use. Tripe may be used in certain kinds of sausage, it may be sold fresh, it may be frozen or it may be pickled.

TYPES.—There are three grades of tripe: Plain, honeycomb and pocket. The pocket is the same as the honeycomb except that it has not been split. Plain tripe is used principally for sausage and is shipped fresh in barrels or 90-lb. molds, the honeycomb is shipped in tight barrels or 10-lb. boxes and pocket tripe

is always shipped in pickle solution.

The yield of finished from raw tripe is about 40 per cent. In other words, 100 lbs. of uncleaned tripe will produce 40 lbs. of finished tripe. This quantity of uncleaned tripe will produce 89 lbs. of scalded tripe and 54 lbs. of cooked tripe.

GERMAN STYLE HAMS

An Eastern packer wants to know what is meant by "German style ham" and how this product is processed. He writes:

Editor THE NATIONAL PROVISIONER:

What is a "German style ham?" How is this product prepared?

German style ham is a dry cured, smoked and dried ham which may be eaten without further cooking. In Germany it is prepared as follows:

CURING.—Hams weighing about 18 lbs. are chosen; they are long cut with some of the loin end on. Hip bone should be removed. Hams are cured with mixture of 25 lbs. salt and 4 oz. sodium nitrate, or a prepared curing mixture.

Cure is rubbed into the ham, particularly the skin side, for about 5 minutes. Press some of mixture into leg bone at cut. Place hams in vat and add enough curing mixture on each layer so that all parts are lightly covered. When vat is full it should be covered with boards with a weight on top.

Curing will take 28 days at 38 degs. F. Repack three times during this period, so that top layer goes on bottom. Rub hams at each repacking. At end of 28 days take hams out of vat and lay on floor, sprinkling curing mixture very lightly between each layer. Hold at 38 degs. for 14 days.

DRYING.—After curing, wash hams in warm water and hang in dry-room for two or three days. Smoke in a very cold smokehouse for not less than six weeks. In Germany hams are sometimes smoked for six months.

Careful handling will yield a tender product. Packers preparing this type of ham for the first time should cure only a small batch so they can watch smoking and curing procedure.

The U. S. Bureau of Animal Industry requires that such product as Westphalia or German style ham be treated in accordance with one of the methods prescribed for handling pork which may be eaten without cooking. In addition to the heat and refrigeration methods which may be used for all pork products, the Bureau has established two approved curing methods. These call for long dry curing and a long smoking or drying period.

Coming Into Wide Use

CHOP SUEY LOAF

Is appetizing, as well as convenient in preparation.

A formula for this increasingly popular loaf is available in a NATIONAL PROVISIONER reprint.

Send 10 cents in stamps for this reprint.

Lard



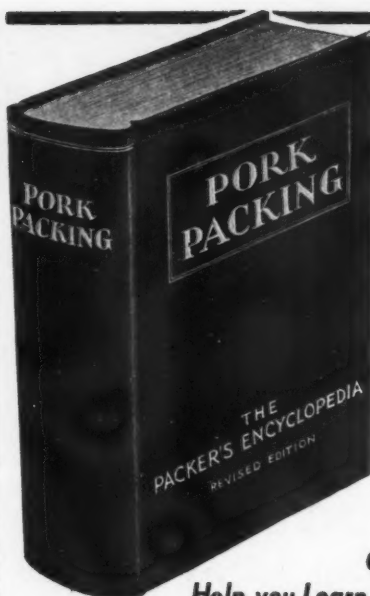
*I*llustrated above are just a few of the many shapes and sizes of cans which Continental makes for the Meat Packing Industry. Each one is designed to perform its function with the maximum of convenience and protection for the product.

Supplement these practical factors with an attractive, colorful design lithographed by Continental craftsmen, and the result will be an attention compelling sales package. A Continental representative will be glad to discuss our full line with you any time.



CONTINENTAL CAN COMPANY

New York • Chicago • San Francisco • Montreal • Toronto • Havana



- CONTENTS -

Buying, Killing, Handling Fancy Meat, Chilling and Refrigeration, Cutting, Trimming, Cutting Tests, Making and Converting Pork Cuts, Lard Manufacture, Provision Trading Rules, Curing Pork Meats, Soaking and Smoking, Packing Fancy Meats, Sausage and Cooked Meats, Rendering Inedible Products, Labor and Cost Distribution, and Merchandising.

Let this
Operating Manual
Help you Learn more, **EARN more!**

PRICE
\$6.25
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"PORK PACKING" is the book that has the answer to every question on pork packing. Get it! Read its 360 pages crammed full of valuable, essential information, and increase the efficiency of yourself and your company. Order your copy today!

THE NATIONAL PROVISIONER
407 South Dearborn Street - - - Chicago, Illinois

CALL US IN AS "SEASONING SPECIALISTS TO THE PACKING TRADE"

A "specialist" should have certain exceptional qualifications. We know and believe we have a right to this title on the basis of: 1. Many years of experience. 2. Unsurpassed laboratory and experimental facilities. 3. A policy of using only the choicest natural spices. 4. A reputation for absolute integrity.

Let us consult with you on a seasoning formula to improve the sale of *all* your meat specialties. Consultation free. No obligation. Write or wire.



H. J. MAYER & SONS CO.
6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 159 Bay Street, Toronto • Canadian Plant: Windsor, Ontario



TRADE MARK

GRINDER PLATES AND KNIVES

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Diekmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

THE SPECIALTY MFRS. SALES CO.
2021 Grace Street Chicago, Illinois

UP and DOWN the MEAT TRAIL

Eastwood is Honored at Dinner by Former Employees of Armour

Over 150 former employees of Armour and Company gathered at the Palmer House, Chicago, on November 17 and were hosts at a complimentary dinner to George A. Eastwood, new president of Armour and Company. The dinner was unique in that the hosts were Armour "alumni," many of whom are now officials in other businesses or industries, in public life, or retired from active service. Only three "undergraduates"—men still active in the company's service—were present. Many of those who attended had been associated directly or indirectly with Mr. Eastwood during his long career.

One of the hotel's famous dinners, featuring roast prime ribs of beef, was served. Entertainment was furnished by the Armour jubilee singers under direction of Cornelius W. Pierce, with Miss Harriet E. Hammond, pianist, and George Adams, soloist. These colored entertainers from the Chicago plant are in demand at many social functions.

C. O. Frisbie was toastmaster. Many impromptu speeches were made, old friendships renewed and all recalled the fellowship in Armour service.

Among former Armour employees who

ALUMNI HONOR EASTWOOD

Former officials and employees pay tribute to their co-worker, George A. Eastwood, who was recently elected president of Armour and Company.

participated in the party and are now in public life were Edward J. Kelly, mayor of Chicago; state's attorney Thomas J. Courtney; Robert J. Dunham, president of the Chicago Park Board; judge William Green and congressman Harry P. Beam.

Officials and employees now affiliated with other organizations or retired included Frank W. Waddell, provision inspector, Chicago Board of Trade; V. H. Munnecke, vice president, P. Brennan Co.; C. O. Frisbie, vice president, North American Car Corp.; T. A. Connors, Great Atlantic & Pacific Tea Co.; George R. Collett, president, Kansas City Stock Yards Co.; G. L. Noble, managing director, National Committee on Boys and Girls Club Work; Philip D. Armour; A. Watson Armour; Laurance Armour; Lester Armour; Arthur Meeker; Chas. J. Roberts; George Malloy; George Sunderland; Allen McKenzie; J. F. McGillivray; P. Wilson Evans; E. S. Waterbury; Walter Richter; E. V. Brady; W. D. Hoffman and many other prominent personages.

The three "undergraduates" present were Chas. J. Faulkner, jr., attorney for the company; Ralph D. MacManus, public relations director; and E. M. McClanahan, assistant to the president.

MEYER CO. PLANS BUILDING

H. H. Meyer Packing Co., Cincinnati, O., is planning to add a four-story concrete and brick building to its plant at an estimated cost of \$30,000. The building will contain a provision room in the basement, facilities for making up orders on the first floor, a meat storage room on the second floor, lard filling room on the third floor and a lard department on the fourth floor.

Paul A. Dett Speaks on Value of Meat Packing Industry to Kansas City

Speaking on the program of the "Men in Industry" dinner in Kansas City on November 13, attended by 250 industrial, business and civic leaders, Paul A. Dett, general manager of the Kansas City, Kas., plant of Armour and Company, pointed out the importance of the city as a meat packing center.

"Today, Kansas City, Kas., ranks second in the United States in meat packing," said Mr. Dett. "Last year, this industry employed over 6,500 people, slaughtered more than 6,500,000 head of livestock and produced products of approximately \$127,000,000 in value.

Mr. Dett emphasized how the industry provided a ready cash market for the territory to the West and Southwest, explaining that Kansas City Packers paid about \$75,000,000 last year to livestock producers. There are 11 companies in the city slaughtering under federal inspection, he said.

"The four large packers," concluded Mr. Dett, "will pay approximately \$630,000 in real estate and personal property taxes in 1939, which represents a sizable percentage of all local taxes paid in Kansas City, Kas."

Danahy Plans 1939 Employee Bonus While Orders Mount

Danahy Packing Co., Buffalo, N. Y., will pay a bonus this year to all employees who have been with the organization more than 12 months, according to an announcement by Arthur T. Danahy, president. Mr. Danahy announced



that it had been the practice of the company for many years to share its profits with employees.

"Business has shown marked improvement," said Mr. Danahy, "and we credit much of the increase to our advertising campaign urging Buffalonians to buy Buffalo products." The amount of bonus paid each employee will be determined by length of service and rate of earnings.

Albany Packing Co. Finds Employee Baseball Popular

Athletics took on new interest among the employees of Albany Packing Co., Albany, N. Y., this year when a soft ball league of four teams was established. These teams played 30 match games during the season, the "killing floor" team being the champions. The "smoked meat department" came in second, the "curing cellar" third and the "sausage department" fourth.

Commenting on this recreational feature, advertising manager Chester J. Reid, said, "Judging from the interest shown, this popular game will be added to the list of sports already engaged in by the more than 500 employees of the Albany Packing Co."

The company's baseball team, the "Albany Packers," won the 1939 championship in the Twilight League.

Chicago News of Today

Members of the Hide and Leather Association of Chicago will hold their annual banquet and election of officers on Dec. 8 at the Chicago Towers Club (formerly Medinah Club). At a meeting of the nominating committee on Nov. 21, with T. P. Gibbons of Cudahy Packing Co. presiding, the following were nominated: President, Chas. F. Becking, Hide & Leather; vice president, Chas. Zitnik, H. Elkan & Co.; secretary-treasurer, Edw. P. Regel, American Tanning Co.; chairman of the board, Geo. H. Elliott. The following additional directors were also nominated: H. Birkenstein, jr., Weil & Eisendrath Co.; F. J. Fabish, Swift & Company and Edw. W. Emery, Chicago Rawhide Mfg. Co.

W. C. Smith, son of C. H. Smith, Sacramento, Cal., wholesale meat dealer, was a visitor in Chicago recently, following a stay of some weeks in the plant of Oscar Mayer & Co., Madison, Wis., where he learned the origin of the various meat products and how they are processed. The junior Mr. Smith is preparing himself with a real knowledge of meats and meat products before he attempts to sell to the trade.

H. Howard Biggar, department of

MORRELL EXECUTIVE CHANGES

On the first of November W. H. T. Foster (top) gave up his active duties as vice president of John Morrell & Co. and manager of the company's plant at Sioux Falls, S. Dak., after 46



with John Morrell & Co. in 1893, 1913 and 1929, respectively. W. H. T. Foster was the company's first salesman in the New England area. He subsequently headed the branch house department at Ottumwa before going to Sioux Falls, as manager.

years of service. He was succeeded as manager by J. M. Foster (center) who had previously held the position of assistant manager at Sioux Falls. R. T. Foster (bottom) will take over the assistant manager-ship at that point. The three men began their careers



publication, National Live Stock & Meat Board, spent the Thanksgiving holiday with relatives in Cincinnati, O.

Russell Thorpe, secretary and chief inspector, Wyoming Stock Growers' Association, Cheyenne, Wyo., was a Chicago visitor this week.

A Thanksgiving poultry show and exhibition of the full line of product offered by Oscar Mayer & Co. were features of a well attended open house program staged for dealers at the company's Chicago plant on November 19.

B. H. Rowe, tallow and grease buyer for Procter & Gamble Co., Cincinnati, O., was in Chicago this week.

ALBANY SOFT BALL LEAGUE AT CLAM BAKE

Members of the Albany Packing Company's soft ball league enjoy their first annual clam bake. The champion "killing floor" team is shown at left.

New York News Notes

The Twenty-Fourth annual national hotel exposition was held at Grand Central Palace, New York City, November 13 to 17. Among those from the meat and provision field exhibiting were, Albany Packing Co.; Cunningham Bros., Inc.; Edward Davis, Inc.; Gotham Hotel Supply Co.; E. Joseph, Inc.; J. Lowenstein & Son, Inc.; Ottman & Co.; Pacific Hotel Supply Co.; Pfaelzer Brothers; Pratt's Fresh Frozen Foods, Inc.; Nathan Schweitzer Co., Inc.; Smithfield Ham & Products Co.; and the Waterman Co.

Milton G. Gage, financial department, and C. A. Jones, cut meats department, Wilson & Co., Chicago, were visitors in New York last week.

Vice president P. C. Smith, and L. R. Vear, hotel department, Swift & Company, Chicago, spent a few days in New York last week.

Berthold Wertheimer, beef sales department, Wilson & Co., New York, and Mrs. Wertheimer have just returned from a vacation in Florida.

J. T. Brady, Wilson Laboratories, New York, is confined to his home with pneumonia.

Countrywide News Notes

Fred M. Tobin, president, Rochester Packing Co., Inc., Rochester, N. Y., a director of the Institute of American Meat Packers, personally awarded the gold service button of the Institute to one of his employees, Martin Troll, who has served 50 years in the industry. Twelve employees of the company received 25-year awards at the same time.

Extension damage to the sausage and smoked ham building of Stark, Wetzel & Co., Indianapolis, Ind., was caused by a recent fire there, believed started by sparks on the roof. Preliminary estimates placed the loss at about \$7,000.

Dr. L. D. Frederick, chief veterinarian of Swift & Company, recently addressed a group of veterinarians from Pittsburgh and the surrounding territory at a dinner and discussion there at which Swift & Company was host.

William A. Walker, employee of John Morrell & Co. at Liverpool, England, has completed 50 years of continuous service with the company and qualified for the award of the Institute of American Meat Packers. Morrell employees who are now eligible for the 25-year award include Arthur M. Woodman, Joseph A. Cain, W. J. Junion, Ray Klick and John L. Carolan.

R. F. Sweeney, formerly assistant manager of the Dallas, Tex., branch of Geo. A. Hormel & Co., is now in charge of the Shreveport, La., branch.





INSTITUTE OF AMERICAN MEAT PACKERS EXECUTIVES AND STAFF

Taken just prior to the recent thirty-fourth annual convention, this photograph shows the personnel of the Institute of American Meat Packers. In the front row, left to right, are: E. W. Files, Dr. W. Lee Lewis, H. L. Osman, Norman Draper, H. R. Davison, Wesley Hardenbergh, George M. Lewis, Henry D. Tefft and Roy Stone. Middle row, left to right, are: Dudley Smith, J. H. Moninger, Vernon Schwaegerle, Eloise Letson, Ruth Jones, Grace Mueller, Mildred Mackness, June Malcom, Frances McMahon, Eleanor Anderson, Marion Bronson, Hilda Bjork, Doris Potter, Erna Waage, Rose Kier and Dr. James W. Kellogg. Those standing in the rear row are: Julius Nagy, Groves Kilbourn, Henry Fabian, W. C. Richards, C. B. Rogers, J. E. Maroney, H. A. Armstrong, Esther Evers, Phyllis Moore, Helen Knaphurst, Evelynne Bursch, Milton Perlman, Margaret Hurd, Elizabeth Walsh and Joe Karner.

CIO WINS ARMOUR ELECTION

Polling 4,006 out of a total of 6,307 ballots, the Packinghouse Workers Organizing Committee, a CIO union, qualified as collective bargaining agency for 7,000 employees at the Chicago plant of Armour and Company in a National Labor Relations Board election on November 21. Votes in favor of the Amalgamated Meat Cutters and Butcher Workers, A. F. of L. affiliate, numbered 1,047, while 1,254 employees voted in favor of no union at all. Eligible voters under the arrangement used at the election numbered 7,253.

The November 21 election was ordered by the NLRB because of difficulties arising from an earlier election in which the CIO affiliate received 2,840 votes out of a possible 6,000. Armour and Company maintained the results of the election were not representative because the union had less than a majority of those entitled to vote. Another election was requested by the A. F. of L. union.

HOG TAX REFUND CLAIMS

As reported in THE NATIONAL PROVIDER of July 1 and November 11, the final date for filing claims for refund of AAA processing taxes has been extended to December 31, 1939; the original deadline for such claims was July 1, 1937. Packers' claims rejected earlier because they were filed after the 1937 deadline will be re-opened by the U. S. Bureau of Internal Revenue and will be considered on their merits. It will not be necessary for the claimants to file new claims.

In the News 40 Years Ago

(From The National Provisioner, November 25, 1899.)

The approaching session of Congress will have before it many momentous measures. Among the most important of these to our industry will be the bill to tax butterine 10 cents per lb., the bill to remove the duty on hides and skins, and what is commonly referred to as the Pure Food bill. Of these bills, the most important and far reaching is the Pure Food bill, and THE NATIONAL PROVIDER wishes every success to Senator Wm. E. Mason of Illinois, chairman of the U. S. Pure Food Commission, in achieving passage of the measure which will guarantee pure and wholesome articles of food to our nation, thus also guaranteeing national protection.

Union Stockyards and allied interests in Chicago have on foot a plan to hold an international livestock exhibition in Chicago in November, 1900. Those interested say that the cooperation of Chicago business men is assured, and the different breeders' associations which met in Chicago during the past week will lend moral and financial aid to the plan.

In the News 25 Years Ago

(From The National Provisioner, November 28, 1914.)

It is reported from Omaha that because of increased orders for canned meats the Cudahy Packing Co. will reopen its big canning plant in South Omaha, which has been closed for several years. About 400 workmen will be

added to the regular force. The immediate cause of the resumption of canning is a contract for 5,000,000 one-pound cans of corned beef which the British War Department has just placed with Cudahy.

Exports of meat and dairy products for October, as reported by the Federal Bureau of Foreign and Domestic Commerce, show an increase over October, 1913, due chiefly to foreign war orders. Export total for the month was about three-quarters of a million dollars in excess of a year ago, which was not such a great increase considering all the talk which has gone about of immense war orders. There was an increase of a few hundred thousand pounds in fresh beef exports, and a heavy upturn in lard shipments, but in all other products there were decreases as compared to a year ago. These figures should be carefully considered by those who have shouted so loudly of meat exportations in the face of a home shortage.

At the annual directors' meeting of Armour and Company the following officers were elected: President, J. Ogden Armour; vice presidents, Charles W. Armour, Arthur Meeker, R. J. Dunham, A. Watson Armour, G. B. Robbins and F. Edson White; treasurer, Frederick W. Croll; secretary, Charles W. Comes; assistant secretary and treasurer, Charles E. Hazard.

Oppenheimer Casing Company, Ltd., to deal in sausage casings, has been incorporated under the laws of Delaware with a capital of \$50,000.

The International Live Stock Exposition will not be held this year due to the war. Keen disappointment is felt, not only in Chicago, but generally.

1

A Tall, Round
Can Is Attractive

2

An Oval Style
Of Tall Can
Attracts Attention

3

The Tall,
Square Can
Has Eye-Appeal

4

The Round Can
Offers Unusual
Display Advantages



TIN LARD CANS

IN ONE TO FOUR POUND SIZES

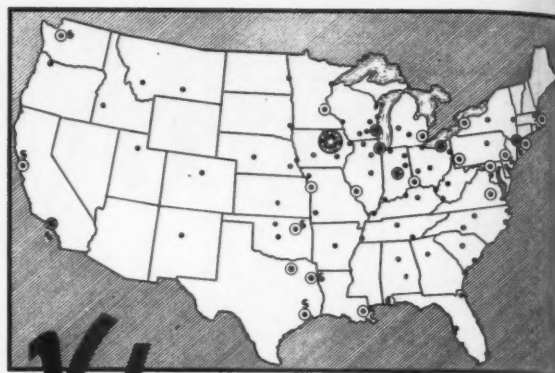
that

**SELL MORE LARD
at
HIGHER PRICES**

WOMEN will pay more for your lard... and have more confidence in its quality if you package it in Heekin Lithographed Tin Lard Cans... the cans that have eye appeal and consumer acceptance. Why not dress up your package the modern way that lard is being sold? Why not keep step with the times... put your lard in beautiful tin cans... in a variety of shapes and sizes... lithographed beautifully in any number of colors or designs. Write for prices.

HEEKIN CANS

THE HEEKIN CAN CO., CINCINNATI, O.



**Viking... NATION WIDE
IN SALES AND SERVICE!**

Viking is ready to serve you. Sales and service offices, located in every section of the country, are equipped to aid you in the solution of every pumping problem. It has always been the policy of the Viking Pump Company, world's largest rotary pump manufacturer, to build pumps the finest money can buy, to offer service second to none.

- District Sales and Engineering Offices
- Stock
- Major Distributors
- Major Jobbing Representatives

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CEDAR FALLS, IOWA



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Chicago

REFRIGERATION and Air Conditioning

How to Use Ice in Refrigeration of Food Trucks

By H. M. TOOMBS*

PRECISE temperature control and, to a limited extent, regulation of humidity are essential factors for the preservation of perishable foods.

When the product is subjected to unduly high temperature levels, deterioration follows. The dangerous limits have been very carefully measured by engineers and chemists. Extended experience has verified their findings. Obedience to fundamental physical laws governs final results.

To preserve the food in its original state is a dollar and cents gain; to violate the principles spells a loss. High shrink, mold and spoilage take their toll. Discoloration, excessive drying, vanishing bloom, increased trimming—all come from over-exposure at extreme temperature limits. If the rules are diligently observed, wastes are negligible and there is no out-of-pocket expense.

Refrigeration correctly applied results in so many evident advantages that we are negligent if primary rules which govern the preparation and storage of fresh foods are violated during any stage of processing and distribution.

Refrigerated Trucking Advances

One important link in this chain is the cooling of trucks and trailers engaged in transportation of fresh foods. There has been no standing still in the field of refrigerated trucking. Starting with blocks of ice in a metal drum, separately powered units have been designed and successfully applied. Continuous efforts are being made to improve methods. New ideas are tried and from them better methods will be developed. Not only will costs be reduced, but the delicate flavors of finer foods with their full aroma will be more completely preserved for the table.

The problem of cooling has not been extremely simple. Several phases of engineering are involved—a multiplicity of calculations, a study of specific heats, tabulation of B.t.u.'s, fans, motors and structural stresses. The chemist is interested in rapidity of bacterial growth, plates, smears and microscopic analyses. The ever present human element has ruined more than one carefully planned test calculated to tell all.

*Paper presented by Mr. Toombs, chief engineer of Armour and Company's Chicago plant at the annual convention, National Association of Ice Industries.

This year it is estimated that refrigerated trucks engaged in transporting perishable foods consumed 1,000,000 tons of ice. This market is not stagnant but presents every prospect of continued expansion as the advantages of application of refrigeration to new products by new methods are found. The open sided truck with dirty flapping curtains permits uncontrolled entry of insects, moisture, bacteria and heat, all detrimental to finished product. It has no place in an industry wherein a perfected state of sanitation prevails. The refrigerated truck is an air lock when the doors are sealed, protecting contents from air borne contamination.

Must Have Reserve

The initial requirement of a truck cooling system is the ability to maintain the specified temperature over the entire route with sufficient reserve capacity for contingencies such as forced or prolonged stops. The refrigerated load must receive continuous protection under all conditions. Accessibility to icing stations, length of route, kind of product, number of door openings, outside temperatures—all are factors that govern the results attained, regardless of the type of refrigerant used.

Ice adequately meets these requirements. However, it does not do so unless it is used correctly. Chunks of ice in a barrel have not proved satisfactory. Fans and fins and forced air circulation,

with the addition of salt brine for lower and uniform temperatures, are required. Insulation must be adequate and product delivered into the refrigerated truck at the right temperature. Goods must move quickly from the holding cooler to the refrigerated space without delay and undue exposure to heat on the loading platform.

Using Ice Efficiently

While crushed ice can be spread over many products which are top iced or iced in crates, there is a larger variety of packaged items, such as eggs, butter, canned meats, canned eggs, fresh meats in carcass form, pork sausage, hams and bacon which direct contact with ice ruins because of meltage or, at least, spoils appearance of the package. This has resulted in the perfection of forced draft mechanical units by which refrigeration is transferred to the product without direct contact.

It has been found that forced air circulation promotes uniform temperatures throughout the entire load, breaks up dead air pockets and preserves natural appearance of truck contents. As a result, recourse has been made to the use of fans or blowers driven from an external source. These handle from 1,000 to 2,000 cu. ft. of air per minute and vary from 10 to 16 in. in diameter. The air is circulated with much greater rapidity than in ordinary chill cooler.

Induction air bunkers are satisfac-



NEW UNITS ADDED TO MORRELL BRANCH FLEET

To this attractive new model Mack truck, one of a fleet of nine, has fallen the job of distributing meats throughout the New York metropolitan area for John Morrell & Co. Body is 11 ft. long, 68 in. high and 71 in. wide inside. It is designed to carry a full line of fresh and processed meats. Ceiling is insulated with 3 in. of Dry-Zero and side walls and rear doors are lined with two layers of silvercote paper. The trucks operate out of the Brooklyn branch.

tory, but air circulation is slow and the tendency toward use of lower temperatures has led to widespread adoption of units. These units are portable, can be transferred from one truck to another and are easily replaceable, representing a relatively low investment. The galvanized iron ice tanks must be solidly constructed since the continuous jar of the truck in motion opens welded seams, springs side plates and throws drives out of alignment. All of these problems have been successfully solved.

Tanks hold 500 to 600 lbs. of crushed ice and are charged through a hopper from the roof or side of the truck. Mounted on top of tank is a unit cooler consisting of a series of back and forth finned coils. The fan blows through the coils. A water pump circulates ice water from the tank through the coils and the warmer return water is sprayed over the top of the ice. It handles 4½ gals. of water per minute.

Mixing action of the pump holds the water at a uniform temperature. Increased agitation caused by the pump not only serves to equalize the water or brine temperature, but affords a uniform heat pickup, increasing the melting rate of the ice, which is conducive to lower temperatures.

Why Melting Is Important

Ice is merely a storage medium for refrigeration. It must be melted if the B.t.u.'s are to be absorbed. The faster the melting rate, the greater the refrigeration capacity. Curtailment of usage in the name of economy jeopardizes the pay load.

The exact temperature of the load is known by the driver at all times. A thermometer is mounted so that the dial can be easily read. When the temperature in the truck is sufficiently low, the motor is stopped. However, this is not recommended because the air circulation then ceases. If too much salt has been added to the ice and the brine becomes diluted, it freezes. This results in split pumps, bulging and cracked tanks. As long as the pump runs and the brine or water continues to flow no trouble is experienced from freezing.

The primary reason for stopping the

unit is usually to conserve ice. This is poor economy because it defeats the entire purpose. A rough rule for use during the warm months approximates 2½ lbs. of ice per mile traveled. This applies to hauls of 200 miles and over. The season of the year affects the quantity needed. Trucks routed from northern to southern points must be protected during the entire year. After starting the trip in the North, warm weather and sunshine may be encountered as the truck proceeds southward. It is, therefore, good practice to fill the bunker before departure.

Gasoline Motor-Driven

Both fan and pump are driven by two belt drives from a ½-hp., single cylinder gasoline motor mounted outside the truck. These little motors are veritable giants; they seem to run in all kinds of weather even though unprotected and exposed to both wind and rain. A gallon of gasoline furnishes the motive power over a period of six to seven hours.

To increase the refrigerating effect of such a unit, it is only necessary to add 6 per cent salt or brine to the ice, which lowers the refrigerant temperature 20 to 24 degs. F. with an air outlet from the coil of 30 to 34 degs. and a truck body temperature of 38 to 42 degs. If lower temperatures are required, more salt may be added to the ice and the rate of meltage increased.

Side wall circulation employing fin tubing mounted on the upper side walls is used, as well as direct air circulation over the exterior of the ice bunker itself, the ice being held in an open basket. Crushed ice is furnished for all of the systems since it is more easily handled and melts more rapidly because the surface exposure to the surrounding air or brine is greater.

Further Advances Seen

Further advances in the use of colder temperatures for truck bodies may be expected. Little has been done with refrigerant mixtures other than common salt, whereas temperatures of 60 degs. below zero are possible by use of the moderately priced calcium chloride.

Here is a fact that has long lain dormant and when the possibilities are realized, sharp freezing with ice should become a reality.

Hand in hand with the refrigeration system goes protection against heat infiltration. Heat flows from the exterior higher level to the cold truck interior. The less the heat resistance, the more refrigeration that must be supplied and the greater the cost. Refrigerated truck bodies are well insulated.

There are 50 materials which, because of their lightness, are useful for truck insulation. All have relatively low conductivity factors. Kapok has a density of 1 lb. per cu. ft. and has become popular for that purpose. Other factors to be considered are resistance to moisture and pulverizing or settling caused by the continuous sway of the truck body. Roofs are laid with a 4-in. thickness and side walls with 3 in. of this material.

Truck Floor Problem

The floor of the truck presents a unique problem in that it not only takes the full weight of the load carried in the trailer, but must also resist the reflection of heat from the concrete pavement, the intensity being more severe than that of heat reflected from a railroad bed against a refrigerator car floor. Two in. of cork has sufficient stamina to meet requirements. These thicknesses apply to the ordinary 36- to 42-deg. holding temperatures. For lower ranges, additional thickness would be required.

Perishable products removed from coolers must be loaded into the refrigerated truck body quickly. If they remain on a warm dock the heat load is increased tremendously. It can and does reach a point where the capacity of the cooling unit cannot lower the body temperature to the prescribed limits. This is no fault of the ice or the refrigerated truck. Truck doors are kept tightly closed between loading periods and the door opening protected with canvas curtains while loading.

Before loading, the truck interior is

(Continued on page 26.)

AIR CONDITIONING

Better Smoked Meats and More Profits

are the results of Niagara Balanced Air Smoke Ovens. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product temperatures and uniformity of smoke density temperature and humidity in the oven. Operation, fully automatic, gives substantial savings over conventional processing. Meats have better color, are cleaner, finished more uniformly, are not affected by outside weather.

NIAGARA BLOWER COMPANY

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Active Trade in Pork at Lower Prices; Lard Weak

Lard futures decline on plentiful hog supply and lower hog prices—Carlot trading brisk—Holiday restricts fresh pork demand.

ACTIVE trading featured most markets for pork during the three days preceding the Thanksgiving holiday. Carlot business was active but price levels continued easy with somewhat better sentiment and a slight firming up on the third day of the week. Advent of the holiday with its demand for poultry was a weakening influence. Lard markets also were weak but some strength was injected into this market toward the close of the period by reputed inquiries for considerable amounts of lard from a foreign buyer.

LARD

Lard futures continued on the down grade the past week until nearly 2½¢ a pound from the high point of early September or shortly after the war broke out. Liquidation and hedge selling remained a decided influence, but the market was adversely influenced by liberal hog marketings and the fact that heavy lard making hogs in some of the Western markets were down to a basis of 5¢ and even less. There was no evidence of any large foreign demand in the market; this served to offset a very good domestic demand. Lard continued to widen its discount under cottonseed oil, thereby enhancing the prospects that lard would compete even more keenly for the bulk of the shortening trade.

There was some business to the Continent in box lard this week, but whether there was any British buying it was difficult to ascertain. Export demand for oils and fats the forepart of the week was reported inactive, but later exporters said there was some pickup in trade. A report circulated in the market in the East that British lard buyers intended to place their imports upon a quota basis, which some interpreted as bearish. However, general opinion was that this would make little difference.

There was a pickup in unofficial figures of lard exports for the week ended November 18, the latter amounting to 3,197,965 lbs., all from New York and New Orleans. For the new season November 1 to November 18, unofficial exports of lard are placed at 7,483,325 lbs., compared to 11,079,055 lbs. for the like period of 1938.

At New York middle western was quoted at 6.45@6.55; prime western, 6.45@6.55; New York City, in tierces, 6@6½; tubs, 6½@6¾; refined continent, 6½@6¾; South America, 6½@6¾; Brazil kegs, 6½@7c; shortening in carlots, 9½c, and smaller lots 9½c.

HOGS

Plentiful supplies of hogs and a dull fresh pork market resulting from the Thanksgiving poultry trade brought in a decline in price in the Chicago hog market this week to the lowest level in five years. Monday's top was \$6.00; top dropped to \$5.90 on Tuesday and Wednesday. The average price on Monday was \$5.75, on Tuesday it was \$5.70 and on Wednesday \$5.65. Quality of hogs was good and the number of sows in the runs dropped to 7 per cent during the three-day period. Hogs weighing under 160 lbs. were in limited supply and heavy butchers, particularly weights of 300 lbs. and over were increasingly scarce. Receipts at 11 principal markets totaled 230,000 head for the three days. This was 22,000 less than was received in the first four days of the preceding week but 43,000 more than a year earlier and 35,000 more than two years ago.

CARLOT TRADING

Trade was active in both regular and skinned hams, particularly the heavy averages, green seedless bellies strengthened somewhat on improved demand and heavy picnic enjoyed a fairly good trade during the week. Hams proved to be the most active product, particularly the 14/16 up to the 22/24 averages skinned, which firmed up considerably. Dry salt bellies continued well sold up; fat backs, except for the heaviest averages, were very quiet and plates and jowls, following

MEAT INSPECTED IN OCTOBER

Meat and meat food products prepared under federal inspection during October, 1939:

	October, 1939, lbs.
Meat placed in cure:	
Beef	11,366,968
Pork	201,291,391
Smoked and/or dried meat:	
Beef	3,974,168
Pork	132,576,403
Bacon, sliced	24,802,725
Sausage:	
Fresh finished	13,208,847
Smoked and/or cooked	51,033,928
Dried or semi-dried	8,365,776
Meat loaves, head-cheese, chili con carne, jellied products, etc.	11,623,098
Cooked meat:	
Beef	744,664
Pork	15,464,309
Canned meat and meat products:	
Beef	7,994,206
Pork	14,759,939
Sausage	3,257,914
Soup	18,447,426
All other	12,004,462
Lard:	
Rendered	99,519,501
Refined	79,738,685
Oleo stock	11,610,103
Edible tallow	6,291,535
Compound containing animal fat	24,759,035
Oleomargarine containing animal fat	2,751,617
Miscellaneous	1,177,283

the activity of the previous week, settled down to a dull trade. Prices of most product were slightly under the preceding Thursday although there was some firming up from the earlier days of the week. There appeared to be considerable undercover trading early in the week with most product moving at quoted prices at the close.

DRY SALT MEATS

Dry salt bellies are well sold up and little product appeared to be available except that of strictly shipping age. Prices have continued to hold relatively high, particularly in comparison with green seedless bellies. The 20/25 D. S. bellies were quoted at 7½¢ on the closing day of the period against 7½¢ a week earlier. Other averages were only about ¼¢ down from a week ago. Dry salt fat backs were very weak with some trading in the heavier averages. The lighter averages were slow as were jowls and butts, with prices on all averages slightly lower in sympathy with the general market.

FRESH PORK

The fresh pork market suffered from good production and limited demand, the latter due largely to the holiday poultry trade. Loins were a full cent under a week earlier, light averages moving at 12¢ and the heavy averages at 10@11¢. Boneless loins at 21½¢ were down ½¢ and Boston butts at 11@11½¢ compared with 12¢ a week earlier. The same price differential featured practically all pork cuts moving into the trade fresh.

SAUSAGE MATERIALS

Fresh regular pork trimmings were in good demand on Monday with prices steady with the previous week's close. Liberal offerings and slow demand on Tuesday and Wednesday resulted in a decline in price to 6½¢@7c at the close. However, fair sized lots moved at the lower end of the range with some sales at 7c and most sellers asking this price. Special lean trimmings at 12c were down ½¢ from a week earlier and extra lean trimmings were a full cent lower. Beef materials for sausage manufacture were largely unchanged from a week ago with trimmings at 10@10½¢, boneless bullmeat at 13c and boneless chucks at 11½¢.

BARRELED PORK

Barreled pork prices continued to ease off when compared with Thursday of last week, the 80/100 selling at \$11.00 per barrel compared with \$11.50 in the earlier period. The 30/40 was quoted at \$17.00, 60/70 at \$14.00 and the 70/80 at \$12.50. At New York, demand was fair with prices weaker. Mess was quoted at \$20.75 per barrel and family at \$18.25 per barrel.

(See page 31 for later markets.)

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 18, 1939, totaled 2,280,565 lbs.; greases, 550,800 lbs.

Hog Cut-Out Results

ARRIVAL of the holiday season was reflected in the hog market. Turkey dominated meat purchases, resulting in an easing off in demand for fresh and cured pork. With fair supplies of hogs and limited outlet for meat, prices of hogs eased off sharply also, and cut out values were slightly better than a week ago.

While prices held fairly well on Monday in the live hog market, increased supplies on Tuesday brought a drop in the top to a five-year low at \$5.90. Most good and choice 160- to 300-lb. hogs sold within a price range of \$5.50 to \$5.90, with a little more strength shown in the average price on the closing day of the three-day period.

Good and choice barrows and gilts predominated in the week's supply at Chicago, with the bulk of the run weighing from 270 lbs. down to 160 lbs. The number of butchers weighing over 270 lbs. was limited; the supply of hogs weighing under 160 lbs. was small. Packing sows constituted only about 7 per cent of the runs. Most good sows sold during the week between \$5.00 and \$5.50.

Receipts for the three days at 11 points totaled 230,000 head. This was 22,000 less than were received in the four-day period last week, 43,000 more than a year ago and 35,000 more than two years ago.

The test on this page is worked out on the basis of Chicago costs and credits, with representative average costs of live hogs and plant values of green meats and lard.

RATES TO EXPORT PORTS

Freight rates and charges on packinghouse products from Fort Dodge, Ia., to export ports, including New Orleans and Port Everglades, Fla., have been challenged in a complaint filed with the Interstate Commerce Commission in No. 28366, Tobin Packing Co. vs. A.G.S. et al. Undue preference in favor of Cedar Rapids, Des Moines, Oskaloosa, Marshalltown and Waterloo, Ia., is charged. The firm asks reasonable rates and reparation.

PENNSYLVANIA INSPECTION

During the first 10 months of 1939, field forces of the Meat Hygiene Division of the Pennsylvania Department of Agriculture inspected 5,489 abattoirs in the state and served 21 defect notices. Failure to remedy defects resulted in closing of nine establishments. A total of 309,838 carcasses was inspected and passed and 23,486,368 lbs. of meat and meat food products and 10,346,326 lbs. of edible organs were passed by the department in the period.

U. K. May Restrict Pork-Lard Imports by License

Ministry of Foods in London has indicated that lard, bacon, and ham soon will be added to the list of imports prohibited except under license, according to advice received by the Institute of American Meat Packers.

It is expected that the British government will license total annual imports of 5,000 to 10,000 tons of American lard, but the maximum price may be raised for a period of two or three months. The quantity mentioned equals about a normal two months supply.

It also seems likely that the government may license importers on a quota basis, leaving the distribution largely in the hands of meat packer agents and representatives, in a manner somewhat similar to the old ham and bacon quota system.

It also is understood by the Institute that the government is considering asking for bids of specified quantities of lard, having in mind accepting the least offer. Should this plan be followed, lard purchases would be reallocated to importers for distribution at fixed prices. Apparently the government has in mind a retail price of 7d per pound, and a landed price of somewhere between 48 and 52s per cwt. (112 lbs.) seems to be under consideration at present, according to information received by the Institute of American Meat Packers.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-240 lbs.			270-300 lbs.		
Regular hams	14.00	12.0	\$ 1.68	13.70	11.8	\$ 1.62	13.50	11.7	\$ 1.58
Picnics	5.60	9.2	.52	5.40	9.0	.49	5.10	8.8	.45
Boston butts	4.00	10.0	.40	4.00	9.8	.39	4.00	9.6	.38
Loins (blade in)	9.80	11.2	1.10	9.60	10.9	1.05	9.10	10.4	.95
Bellies, S. P.	11.00	9.4	1.03	9.70	9.3	.90	3.10	7.2	.22
Bellies, D. S.	2.00	6.8	.14	9.90	6.5	.64
Fat backs	1.00	3.3	.03	3.00	3.7	.11	4.50	4.1	.18
Plates and jowls	2.50	4.0	.10	3.00	4.0	.12	3.30	4.0	.13
Raw leaf	2.10	5.1	.11	2.20	5.1	.11	2.10	5.1	.11
P. S. lard, rend, wt.	12.40	5.4	.67	11.00	5.4	.59	10.20	5.4	.55
Spareribs	1.60	8.5	.14	1.60	8.4	.13	1.50	8.3	.12
Trimnings	3.00	6.8	.20	2.80	6.8	.19	2.70	6.8	.18
Feet, tails, neckbones	2.0007	2.0007	2.0007
Offal and misc.262626
TOTAL YIELD AND VALUE	69.00		\$ 6.31	70.00		\$ 6.17	71.00		\$ 5.82
Cost of hogs per cwt.		\$ 5.85			\$ 5.83			\$ 5.64	
Condemnation loss		.03			.03			.03	
Handling and overhead		.56			.48			.39	
TOTAL COST PER CWT. ALIVE		\$ 6.44			\$ 6.34			\$ 6.06	
TOTAL VALUE		6.31			6.17			5.82	
Loss per cwt.		.13			.17			.24	
Loss per hog		.26			.39			.68	

WEEK'S TRADING IN LARD

Friday, Nov. 17.—Volume of sales: Dec., 21; Jan., 19; Mar., 1; May, 32; July, 7; total, 80 sales.

Open interest: Dec., 414; Jan., 348; Mar., 51; May, 244; July, 8; total, 1065 lots.

Saturday, Nov. 18.—Volume of sales: Dec., 34; Jan., 9; Mar., 2; May, 19; July, 1; total, 65 sales.

Open interest: Dec., 383; Jan., 351; Mar., 51; May, 254; July, 9; total, 1048 lots.

Monday, Nov. 20.—Volume of sales: Dec., 42; Jan., 48; Mar., 5; May, 50; July, 7; total, 152 sales.

Open interest: Dec., 348; Jan., 347; Mar., 55; May, 273; July, 13; total, 1036 lots.

Tuesday, Nov. 21.—Volume of sales: Dec., 37; Jan., 18; Mar., 11; May, 52; July, 15; total, 133 sales.

Open interest: Dec., 317; Jan., 344; Mar., 62; May, 307; July, 25; total, 1055 lots.

Wednesday, Nov. 22.—Volume of sales: Dec., 47 Jan., 26; Mar. 5; May, 45; July, 4; total, 127 sales.

Open interest: Dec., 281; Jan., 347; Mar., 67; May, 332; July, 29; total, 1,056 lots.

Thursday, Nov. 23.—Holiday. No market.

MEAT IMPORTS AT NEW YORK

Imports for the period November 9 to November 15, inclusive, at New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....	23,431	
—Beef extract in tins.....	19,000	
—Roast beef in tins.....	9,000	
—Brisket beef in tins.....	11,940	
Australia—Fresh frozen beef cuts.....	45,772	
Brazil—Canned corned beef.....	682,200	
—S. P. beef.....	28,519	
Canada—Fresh chilled pork cuts.....	1,650	
—Fresh pork tenderloins.....	840	
—Fresh frozen ham.....	27,910	
—Fresh pork bellies.....	2,836	
—Canned cooked ham.....	693	
—Frozen beef livers.....	3,485	
—Smoked sausage.....	625	
—Smoked bacon.....	3,827	
Cuba—Fresh frozen beef cuts.....	51,228	
Holland—Cooked ham in tins.....	57,210	
—Cooked sausage in tins.....	2,473	
—Smoked ham.....	2,083	
Hungary—Cooked ham in tins.....	91,111	
—Cooked picnics in tins.....	51,692	
—Smoked bacon.....	882	
—Smoked sausage.....	2,756	
—Cooked pork loins in tins.....	24,480	
Italy—Smoked sausage.....	8,130	
—Smoked ham.....	2,450	
Switzerland—Granulated bouillon in tins.....	11,359	
Uruguay—S. P. hams.....	25,639	
Yugoslavia—Cooked ham in tins.....	33,801	
—Cooked picnics in tins.....	11,960	

CASH AND LOOSE LARD

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash.	Loose.	Leaf.
Saturday, Nov. 18.....	6.05n	5.65n	5.50n
Monday, Nov. 20.....	5.85n	5.45ax	5.50n
Tuesday, Nov. 21.....	5.75n	5.45n	5.50n
Wednesday, Nov. 22.....	5.82½b	5.45b	5.50n
Thursday, Nov. 23.....	Holiday.	No market.	
Friday, Nov. 24.....	5.85n	5.45n	5.50n

Chicago Provision Markets

CASH PRICES

Based on actual carlot trading Wednesday, November 22, 1939.

REGULAR HAMS.	
	Green.
8-10	14½
10-12	14½
12-14	14½
14-16	12½
16-18 Range	12½

BOILING HAMS.	
	Green.
16-18	11½@11½
18-20	12
20-22	12½
16-20 Range	11½@11½
16-22 Range	11½@11½

SKINNED HAMS.	
	Green.
10-12	14½
12-14	13½
14-16	13
16-18	13
18-20	13½
20-22	13½
22-24	13½
24-26	12½
26-30	11½
25/up. No. 2's inc.....	10½

PICNICS.	
	Green.
4-6	9½
6-8	9½
8-10	9
10-12	8½
12-14	8½
14-16	8½
8/up. No. 2's inc.....	8½
Short Shank ¾c over.	

BELLIES	
	(Square cut seedless.)
	Green.
6-8	10
8-10	9½@10
10-12	9½
12-14	7½
14-16	7½
16-18	7½
*Quotations represent No. 1 new cure.	

GREEN AMERICAN BELLIES.	
18-20	7½
20-25	7

D. S. BELLIES.	
	Clear.
16-18	7½n
18-20	7½n
20-25	7½
25-30	7½
30-35	6½
35-40	6½
40-50	6½

D. S. FAT BACKS.	
6-8	4½
8-10	4½
10-12	4½
12-14	5
14-16	5½
16-18	5½
18-20	5½
20-25	5½

OTHER D. S. MEATS.	
Regular Plates	6-8 5½n
Clear Plates	4-6 4½
D. S. Jowl Butts.....	4½
S. P. Jowls.....	4½
Green Square Jowls.....	5 @ 5½
Green Rough Jowls.....	4½@4½

LARD.	
Prime Steam, cash.....	5.82½b
Prime Steam, loose.....	5.45b
Neutral, in tierces.....	7.50n
Raw Leaf	5.50n

FUTURE PRICES

SATURDAY, NOVEMBER 18, 1939.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.12½	6.12½	6.02½	6.02½n
Dec.	6.22½	6.22½	6.12½	6.02½
Jan.	6.65	6.65	6.60	6.15ax
Mar.	6.80	6.80	6.80	6.60ax
May	6.92½	6.92½	6.87½	6.72½ax
July				6.87½ax

CLEAR BELLIES—	
Jan.	6.90ax
Mar.	7.12½ax
May	7.25ax

MONDAY, NOVEMBER 20, 1939.

LARD—	
Nov.	5.80ax
Dec.	5.80
Jan.	5.90b
Mar.	6.40ax
May	6.50b
July	6.67½ax

CLEAR BELLIES—	
Jan.	6.90n
Mar.	7.12½n
May	7.20ax

TUESDAY, NOVEMBER 21, 1939.

LARD—	
Nov.	5.70n
Dec.	5.72½b
Jan.	5.82½b
Mar.	6.30
May	6.45ax
July	6.60ax

CLEAR BELLIES—	
Jan.	6.90n
Mar.	7.12½n
May	7.20ax

WEDNESDAY, NOVEMBER 22, 1939.

LARD—	
Nov.	5.75n
Dec.	5.77½b
Jan.	5.87½b
Mar.	6.30
May	6.47½b
July	6.60b

CLEAR BELLIES—	
Jan.	6.90n
Mar.	7.12½n
May	7.20ax

THURSDAY, NOVEMBER 23, 1939.

Holiday. No market.

FRIDAY, NOVEMBER 24, 1939.

LARD—	
Dec.	5.77½ 5.80
Nov.	5.77½ 5.80b
Jan.	5.90
Mar.	6.35 6.37½b
May	6.52½ 6.55b
July	6.65b

CLEAR BELLIES—	
Jan.	6.90n
Mar.	7.12½n
May	7.20n

Key—ax, asked; b, bid; n, nominal; —, split.

U. K. TAKES BRAZILIAN LARD

About 750 tons of lard have been shipped recently from Rio Grande do Sul, Brazil, to England. A local British firm entered the market at the outbreak of war and bought all available lard intended for Germany, the American consulate at Porto Allegro reports. In addition to the lard, about 280 tons of canned meat, principally pork, has been shipped to England. During the first six months of 1939 lard exports from Brazil totaled 3,172 tons. This compared with 197 tons in the first half of 1938.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Nov. 18, 1939, were:

	Week Nov. 18.	Previous week.	Same time '38.
Cured Meats, lbs. 16,341,000	14,371,000	17,909,000	
Fresh Meats, lbs. 65,126,000	51,335,000	59,556,000	
Lard, lbs.	4,577,000	4,077,000	4,429,000

TAX REFORM PROGRAM

U. S. Chamber of Commerce has presented the Treasury department with a long-range program of tax reform and will urge its enactment, at least in part, at the next session of Congress. Some specific recommendations of the Chamber's finance committee are:

Reduction of corporate income tax rate by progressively 15 per cent.

Restoration of right to file consolidated returns by corporations affiliated by 95 per cent stock ownership.

Elimination of double taxation of dividends by exempting from the normal tax dividends received by individuals and by exempting intercorporate dividends from the corporate income tax.

Extensions of the present two year carry-over of net operating losses. The existing two year provision may have sufficed in an earlier period, but, in view of fluctuating business conditions in recent years, the chamber feels it is now inadequate.

Repeal of the capital stock and excess profits taxes as soon as revenue conditions permit; meantime an annual declaration of stock values be permitted.

Elimination of difficulties and annoyances in connection with the administration of the excise taxes and adjustment of these taxes so as to minimize their restrictive effect on business.

L. E. Joslin, chief engineer, and S. N. Perkins, office engineer. Data and information on which the design was based were also collected by them.

A list of the principal equipment installed in the modernized engine room is given on page 10.

FLASHES ABOUT SUPPLIERS

ALUMINUM COOKING UTENSIL CO.—Chicago offices of the Aluminum Cooking Utensil Co., producers of "Wear-Ever" aluminum equipment, have been moved to 221 North La Salle st. Telephone is State 5790.

R. T. RANDALL & CO.—Max Phillips, renewing his activity in the meat packing industry, has been appointed representative of R. T. Randall & Co., Philadelphia, pork and sausage equipment and supply firm, in the company's Metropolitan New York territory.

VIKING PUMP CO.—George Wyth, president, Viking Pump Co., was among those attending the annual November turkey dinner of the Viking Aid Society, Viking employe organization, at Cedar Falls, Ia. Dinner was served to 486 guests in the plant shipping room. Principal speaker was Strickland Gillilan, noted humorist; F. L. Gushard, shop superintendent, also spoke briefly. J. B. Newman served as toastmaster.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, November 21, 1939, or nearest previous date:

	Sales	High.	Low.	Close.
	Week ended	Nov. 21.	Nov. 21.	Nov. 21.
Amal. Leather...	2,200	2 1/2	2 1/2	2 1/2
Do. Pfd.	400	18	18	18
Amer. H. & L. ...	2,000	6 1/4	6 1/4	6 1/4
Do. Pfd.	100	37 1/2	37 1/2	36
Amer. Stores ...	300	12 1/2	12 1/2	12 1/2
Armour Ill.	22,450	6 1/4	6 1/4	6
Do. Pr. Pfd. ...	3,700	51 1/2	51	47 1/2
Do. Pfd.	60
Do. Del. Pfd. ...	400	104	104	101 1/2
Beechnut Pack.	120 1/2
Boback, H. C. ...	100	3 1/2	3 1/2	4 1/2
Do. Pfd.	70	30 1/2	30	29 1/2
Chick. Co. Oil. ...	1,200	11 1/2	11 1/2	11 1/2
Childs. Co.	100	6 1/4	6 1/4	6 1/4
Cudahy Pack. ...	800	15	15	15
Do. Pfd.	250	67	66	60 1/2
First Nat. Strs. ...	800	46 1/2	46	44 1/2
Gen. Foods	8,200	45 1/2	45 1/2	44 1/2
Do. Pfd.	100	115 1/2	115 1/2	115 1/2
Glidden Co.	2,200	17 1/2	17 1/2	17 1/2
Do. Pfd.	100	39 1/2	39 1/2	39 1/2
Gobel Co.	900	3 1/2	3 1/2	3 1/2
Gr. Ad&P 1st Pfd.	175	133 1/2	132 1/2	131
Do. New	250	111 1/2	111 1/2	110
Hormel, G. A.	29 1/2
Hygrade Food. ...	200	2 1/2	2 1/2	2 1/2
Kroger G. & B. ...	8,300	28 1/2	28 1/2	28 1/2
Libby McNeill. ...	1,400	6 1/2	6 1/2	6 1/2
Mickleberry Co. ...	150	3 1/2	3 1/2	3 1/2
M. & H. Pfd. ...	70	4	3 1/2	4
Morrell & Co. ...	400	46	45	46
Nat. Tea	1,300	4 1/4	4 1/4	4 1/4
Proc. & Gamb. ...	3,400	63 1/2	63	62 1/2
Do. Pfd.	50	117	117	117
Rath Pack.	59 1/2
Safeway Strs. ...	10,500	50 1/2	50 1/2	48 1/2
Do. 5% Pfd. ...	110	102 1/2	102 1/2	102 1/2
Do. 6% Pfd. ...	140	111 1/2	111	112
Do. 7% Pfd. ...	70	114 1/2	114	114
Stahl Meyer	2
Swift & Co.	3,200	21 1/2	21 1/2	21 1/2
Do. Intl.	2,450	30 1/2	30 1/2	30 1/2
Trunz Pork	7
U. S. Leather. ...	300	7 1/2	7 1/2	7 1/2
Do. A.	200	11	11	11 1/2
Do. Pr. Pfd.	63
United Stk. Yds. ...	800	2 1/2	2 1/2	2 1/2
Do. Pfd.	500	7 1/4	7 1/4	7
Wesson Oil	600	22 1/2	22 1/2	22 1/2
Do. Pfd.	480	63 1/2	63 1/2	64
Wilson & Co. ...	8,800	5 1/2	5 1/2	5 1/2
Do. Pfd.	3,800	59 1/2	59 1/2	59

Krey Power Savings

(Continued from page 10.)

All circulating water is treated to keep it on the alkaline side.

Recording flow meters show the quantity of 325-lb. steam delivered to the turbine, 125-lb. steam extracted, 5-lb. steam extracted, quantity of 125-lb. steam delivered to the processing departments and the amount of steam reduced in pressure from 125 lbs. to 5 lbs.

A Ward-Leonard electronic voltage regulator instantly takes care of sudden heavy loads—such as, for example, the across-the-line starting of one of the 350-h.p. synchronous motors driving the ammonia compressors—without line disturbance and with imperceptible fluctuation in the voltage.

One-half of the split surface condenser, shown in illustration on page 9, can be cleaned while the other half continues to carry the load. There need be no shutdown of the turbine, therefore, for condenser cleaning.

The turbine will be operated continuously, barring some unforeseen circumstance, for approximately 12 months from the time it was placed in operation. It will be opened and examined as a matter of precaution at the end of the period.

No increase has been made in the engine and boiler room operating force following power plant modernization.

The plant was designed by the Krey engineering force which includes F. W. Marlow, mechanical superintendent;



HANTOVER HEADQUARTERS

Part of the office of the thriving young firm of Phil Hantover, Inc., Kansas City, with president Phil and vice president Leonard Hantover visible in the private office in the corner. The Hantovers, father and son, started their supply and equipment business for packinghouses and sausage plants within the year and report gratifying growth.

FINANCIAL NOTES

An extra dividend of 50c on the common stock of John Morrell & Co. has been declared by the board of directors. The dividend is payable December 16 to shareholders of record November 29.

A quarterly dividend of 30c has been declared on the common stock of Swift & Company, payable January 1 to shareholders of record December 1.

Kroger Grocery & Baking Co. has announced a dividend of 40c on the common stock, payable December 21. Books close December 1.

Libby, McNeill & Libby has announced a dividend of \$3.00 on the preferred stock, payable December 27 to shareholders of record December 20.

Directors of Beech-Nut Packing Co. have declared a quarterly dividend of \$1.00 on the common stock of the company and an extra dividend of 25c, both payable January 2, 1940, to shareholders of record December 8.

STAMP PLAN FOR TEXAS CITY

Wichita County, Texas, including the city of Wichita Falls, has been added to the list of cities included in the Department of Agriculture's stamp plan of distributing surplus agricultural products. Operation of the plan in this area is expected to begin in about a month.

Tallow and Grease Prices Sag on Weakness in Lard

Tallow active at New York with extra at 5 $\frac{3}{4}$ c—Soapers reduce bids on prime to 5 $\frac{1}{2}$ c after some had sold at 5 $\frac{3}{4}$ c—Lard sold to soap makers—Choice white grease 5 $\frac{3}{8}$ c, Chicago—By-products firm.

TALLOW.—An active and lower market featured tallow at New York the past week. Sales were estimated upwards of 3,000,000 lbs. Extra traded at 5 $\frac{1}{2}$ c, off $\frac{1}{4}$ c from previous sales. Both the regular producers and others were reported to have sold tallow this week to the larger soapers. It was said that some tallow came out from quarters heretofore reporting themselves in a well sold up position.

Indications were that the great weakness in lard unsettled tallow makers and brought about the selling. Foreign tallow demand was quiet but during the week there was some business in soap oils from New York to Europe. At New York, edible was quoted at 6 $\frac{1}{4}$ -6 $\frac{1}{2}$ c nominal; extra 5 $\frac{1}{2}$ c, and special, 5 $\frac{1}{2}$ -5 $\frac{3}{4}$ c.

Subsequently, buyers were reported to have lowered their ideas to a basis of 5 $\frac{1}{2}$ c for New York extra. Reports were current in this market that in the West prices had dipped to a basis of 5 $\frac{1}{2}$ c.

Tallow futures at New York were dull and easier throughout the week with December through May quoted at 5.55@5.80.

Chicago tallow market was easy this week on further weakness in lard and lower bids from consumers. One tank outside prime reported sold at 5 $\frac{3}{8}$ c last weekend. Consumers were bidding 5 $\frac{1}{2}$ c. A few tanks prime sold early this week at 5 $\frac{1}{2}$ c, Cincinnati basis, and Chicago, December-January shipment. No. 1 was offered at 5 $\frac{1}{2}$ c with 5 $\frac{1}{2}$ c, Cincinnati, bid. Couple tanks fancy sold Tuesday at 5 $\frac{1}{2}$ c, Cincinnati, deferred, and prime moved at 5 $\frac{1}{2}$ c, Cincinnati, December-January delivery. No. 3 sold at 5 $\frac{1}{2}$ c, Southeast point, and bid of 5 $\frac{1}{2}$ c, Cincinnati, was reported for special. Large consumer bid on prime was reduced Wednesday to 5 $\frac{1}{2}$ c, Chicago and Cincinnati, any shipment. Several tanks of loose lard moved recently to soapers. Chicago quotations on Wednesday:

Edible tallow	5 $\frac{1}{2}$ @5 $\frac{3}{4}$
Fancy tallow	@5 $\frac{3}{4}$
Prime packers	@5 $\frac{1}{2}$
Special tallow	@5 $\frac{1}{2}$
No. 1 tallow	5 $\frac{1}{2}$ @5 $\frac{3}{4}$

STEARINE.—At New York the market was inactive but barely steady. Oleo was quoted at 7 $\frac{1}{4}$ c, off $\frac{1}{4}$ c to $\frac{1}{2}$ c on the week.

Demand at Chicago was quiet and the market easier. Prime was quoted

at 7 $\frac{1}{2}$ c, off $\frac{1}{2}$ c compared to previous week.

OIL.—Demand was dull at New York and the market was easy. Extra was quoted at 8@8 $\frac{1}{2}$ c, prime, 7 $\frac{1}{2}$ @8c and lower grades 7@7 $\frac{1}{2}$ c.

At Chicago, demand was limited and the market about steady. Extra was quoted at 8 $\frac{1}{2}$ c.

LARD OIL.—Demand was quiet and the market barely steady with raw materials. At New York No. 1 was quoted 9@9 $\frac{1}{2}$ c; No. 2, 8 $\frac{1}{2}$ @9c; extra, 9 $\frac{1}{2}$ @9 $\frac{1}{2}$ c; extra No. 1, 9 $\frac{1}{2}$ @9 $\frac{1}{2}$ c; winter strained, 9 $\frac{1}{2}$ @9 $\frac{1}{2}$ c; prime burning, 10 $\frac{1}{2}$ @10 $\frac{1}{2}$ c, and prime inedible, 9 $\frac{1}{2}$ @10c.

(See page 31 for later markets.)

NEATFOOT OIL.—The market was quiet at New York; tone rather steady. Extra was quoted at 9 $\frac{1}{2}$ c; No. 1, 9 $\frac{1}{2}$ c; pure, 15 $\frac{1}{2}$ c; prime, 10c and cold test, 19 $\frac{1}{2}$ c.

GREASES.—The market for greases at New York was easier, with prices off $\frac{1}{4}$ c compared to the previous week, but only a modest business appeared to have passed. Renewed weakness in tallow was the depressing factor. However, greases were independently steady to some extent, owing to the fact that no particular offerings emanated from producers, indicating that the latter were well sold up and inclined to look on for the time being. However, consumers' ideas were lower, and unless there is a reversal in the general trend, expectations were that the next round lot business in greases would be at lower figures.

Export clearances from New York during the week ended November 18 amounted to 550,800 lbs. of grease. During the first few days this week, another 100,000 lbs. cleared. This was further evidence that a larger foreign business was accomplished than was reported. At New York, choice white was quoted at 5 $\frac{1}{2}$ c nominal; yellow and house, 5 $\frac{1}{2}$ c, and brown, 4 $\frac{1}{2}$ c nominal.

Chicago grease market was easy on weakness in lard; several tanks of loose lard were bought by soapers. Tank of white grease sold last weekend at 5 $\frac{1}{2}$ c, Chicago basis, moving East, and tank yellow grease sold at 5 $\frac{1}{2}$ c, Chicago, November. Couple tanks white grease sold Tuesday at 5 $\frac{1}{2}$ c, Chicago. No. 3 tallow moved at 5 $\frac{1}{2}$ c, Southeast point. There was scattered trade in greases Wednesday. Round lot of white grease sold at 5 $\frac{1}{2}$ c, Cincinnati, November-December. Quotations on Wednesday in Chicago:

Choice white grease	@5 $\frac{1}{2}$
A-white grease	@5 $\frac{1}{2}$
B-white grease	@5 $\frac{1}{2}$
Yellow grease, 10-15 f.f.a.	@5 $\frac{1}{2}$
Yellow grease, 15-20 f.f.a.	@5 $\frac{1}{2}$
Brown grease	@5

BY-PRODUCTS MARKETS

Chicago, November 22, 1939.

By-products maintain firm tone on good demand and light offerings. Trading moderate on some materials.

Blood.

Further good interest and sales reported on blood at about last week's quotations.

	Unit
	Ammonia.
Unground	\$ 3.90@ 3.95

Digester Feed Tankage Materials.

Nominal situation on unground 11-12% tankage, with last sales reported at \$4.15, Chgo. basis, and sellers' ideas stronger.

Unground, 11 to 12% ammonia	\$ 4.10@ 4.25
Unground, 6 to 10%, choice quality ..	4.35@ 4.50
Liquid stick	2.25@ 2.50

Packinghouse Feeds.

Quotations remain unchanged on packinghouse feeds, which are in a closely sold up position. Supply short.

	Carlots, Per ton.
60% digester tankage	@50.00
50% meat and bone scraps	@57.50
Blood-meal	@57.50
Special steam bone-meal	@50.00

Bone Meals (Fertilizer Grades).

Bone meals remain firm on short supply.

	Per ton.
Steam, ground, 3 & 50	\$30.00@35.00
Steam, ground, 2 & 26	@30.00

Fertilizer Materials.

This market continues firm, with quotations largely nominal. Offerings limited and not much trading.

	Per ton.
High grd. tankage, ground, 10@11% am.	\$3.50@ 3.75 & 10c
Bone tankage, ungrd., per ton ..	@25.00
Hoof meal	@ 3.00

Dry Rendered Tankage.

Cracklings firm, with scattered trading reported at list.

Hard pressed and expeller unground, up to 48% protein (low test)	\$.92@ .95
above 48% protein (high test)	\$.90@ .92
Soft prod. pork, ac. grease and quality, ton	@57.50
Soft prod. beef, ac. grease and quality, ton	45.00@47.50

Gelatine and Glue Stocks.

Gelatine and glue stocks quiet and unchanged.

	Per ton.
Calf trimmings	\$18.00@20.00
Sinews, plizles	@18.00
Cattle jaws, skulls and knuckles ..	@35.00
Hide trimmings	13.00@14.00
Pig skin scraps and trim, per lb., L.C.I.	3 $\frac{1}{4}$ @ 3 $\frac{1}{2}$ c

Horns, Bones and Hoofs.

Market on horns, bones and hoofs firm at last week's quotations.

	Per ton.
Horns, according to grade	\$35.00@40.00
Cattle hoofs, house run	@35.00
Junk bones	@25.00

Animal Hair.

This market continues quiet and unchanged.

Winter coll dried, per ton	\$30.00@35.00
Summer coll dried, per ton	17.50@20.00
Winter processed, black, lb.	6 $\frac{1}{2}$ @ 7c
Winter processed, gray, lb.	5 $\frac{1}{2}$ @ 6c
Summer processed, gray, lb.	3 @ 3 $\frac{1}{2}$ c
Cattle switches	2 @ 2 $\frac{1}{2}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Nov. to June, 1940.....	\$27.50@28.00
Blood, dried, 16% per unit.....	@ 3.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@53.00
Nov. shipment.....	@53.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories....	2.50 & 50c
Soda nitrate, per net ton: bulk, Nov. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@27.00
in 200-lb. bags.....	@28.30
in 100-lb. bags.....	@29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.80 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@30.00
Bone meal, raw, 4¼% and 50%, in bags, per ton, c.i.f.....	@31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50/55% protein, unground.....	@90c
60% protein, unground.....	@92½c

EASTERN FERTILIZER MARKETS

New York, November 21, 1939.

The demand for dried blood increased the past week and some material was sold at \$3.50, f.o.b. New York. The market is well cleaned up.

There was a better demand for various grades of feed tankage and sales were made as high as \$3.80 and 10c, f.o.b. New York.

Steamed bone meal is still in good demand and offerings from Europe are very scarce. Domestic producers are inclined to hold for better prices.

The menhaden fishing season is about over and the catch was under previous estimates. There is a better demand for cracklings and the market is stronger.

TALLOW FUTURE TRADING

Monday, November 20.—Close: November to April, inclusive, 5.75 bid.

Tuesday, November 21.—Close: No-

vember and December, 5.50@5.80; January, March and April, 5.55@5.80.

Wednesday, November 22.—Close: November through April, 5.50@5.80.

Thursday, November 23.—Holiday. No market.

Friday, November 24.—Close: All months 5.50@5.80 bid; no sales.

Truck Refrigeration

(Continued from page 20.)

cooled. After the ice bunker is filled the fan and pump are started. An empty truck with an internal temperature of 90 degs. can be cooled to 40 degs. in less than one hour's time. This applies to a 22-ft. truck with standard height of 6¼ ft. and width of 7 ft.

One of the criticisms of the ice unit as opposed to mechanical units, or dry ice, is the pay space occupied within the truck body. It would seem that this difficulty could be eliminated by placing the storage bunker under the body in a manner similar to an air-conditioned Pullman car. Certainly with a distance of 42 in. between pavement and trailer bottom there is sufficient storage space that could be utilized for this purpose. Loading of ice would be facilitated since it would not be necessary to charge the bunker from the roof of the vehicle and cake ice could be used when crushed ice was not readily available.

Maintenance of units is negligible. If properly greased, the running parts should last as long as any similar equipment. If salt is used with ice, the heavy impurities settle out from the brine solution. These must be flushed from the bottom of the tank at periodic intervals; otherwise, they cake up and become difficult to remove.

Use of refrigerated trucks for protection of perishables during transportation will go on at an ever-increasing rate. Flexibility of delivery is paramount. Store-to-store and door-to-door routes must meet and overcome special cooling problems yet unsolved. New fields invite the increased use of refrigerated truck transportation as the eating habits of a nation change.

Swift Submits Plan for Release of Libby Stock

A plan under which Swift & Company proposes to end its ownership in Libby, McNeill & Libby was filed November 18 with the U. S. District Court for the District of Columbia. At a hearing of the court in September, Justice Jennings Bailey required that a plan for disposition of the Libby stock be presented not later than December 5, 1939.

The plan submitted provides that the present capital stock of Libby, McNeill & Libby shall be reorganized through action by the shareholders, probably before February 1, 1940. Present common stock, having a "stated" value of \$7.00 per share, will be exchanged share for share for new common having a par value of the same amount. Each share of 6 per cent cumulative preferred stock will be exchanged for 12 shares of common.

Upon completion of the audit for the fiscal year ending March 2, 1940, application will be made to the Securities and Exchange Commission for registration for sale of Swift holdings of around 3,000,000 shares of the new common stock. The company is now negotiating with a group of underwriters in the expectation that the stock will be offered for public distribution next spring. Proceeds are to be paid to Swift on delivery of the shares.

TEXAS INDUSTRY GAINS

Texas meat packing plants reported slight increases in both employment and payrolls during October according to the University of Texas. They worked 4,054 men, or 5.3 per cent more than in September and 0.1 per cent above the preceding October. They paid weekly payrolls of \$109,252, 2.5 per cent higher than in September and 1.9 per cent above October, 1938.

HULL OIL MARKETS

Hull, England, November 22, 1939.—Refined cotton oil, 30s 6d, ex mill, naked. Egyptian crude was 26s.



M & M HOG Reduces Cooking Time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and

moisture content readily. Low operating cost. Big Savings! Increases melter capacity. Sizes and types to meet every requirement. Write for Bulletins.

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Stedman
2-STAGE
HAMMER MILLS

for REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

Cotton Oil Futures Slump to New Lows for Season

Weakness in lard, hand-to-mouth buying depress market; speculative demand limited—Heavy switching from nearby to later positions—Decline in November consumption seen.

COTTONSEED oil futures at New York dragged into new low grounds in a moderate daily turnover during the past week. May and July deliveries established new lows for the season as a result of liquidation inspired in part by persistent weakness in lard, and a continuation of hand-to-mouth buying of oil and shortening on the part of the trade. At times, stop loss orders were uncovered but speculative demands were limited and buying power was mostly on resting orders on a downward scale, being limited to covering by shorts, both trade and otherwise, particularly in the nearby deliveries.

December oil was off nearly 1½¢ per lb. from the highs made early in September following outbreak of war. This was not a particularly bad showing considering that December lard during the same time has dropped nearly 2½¢ per lb. from the high point of the season.

There was heavy switching from nearby months to the later positions throughout the week, nearby longs showing a tendency to get as far away as possible at widening discounts. Both the trade and local professionals were buying the nears and selling the distant months. Nevertheless, there was a feeling that there was quite a little December liquidation to come, prior to first notice day.

Hedging Pressure Apparent

While trade brokers were on the selling side of May and July oil, many close observers found it difficult to understand this selling. Crude oil not coming out freely in the South, it was assumed that the pressure was hedging previous purchases or hedging seed or stocks of oil on hand. During most of the week, spread between futures and crude oil was generally below what is regarded as a satisfactory hedging differential.

In bearish quarters it was pointed out that there is no scarcity of cottonseed oil supplies, and with little or no European demand during the week, not only was buying power disrupted for the time being, but consumers of oil and shortening were inclined to operate on stocks on hand, owing to the declining tendency of prices. This, it was presumed, would result in a sharp falling off in consumption during the current month. With the year end close at hand, the impression prevails that distributors

and consumers will not be inclined to add to inventory until after the first of the new year, unless something develops in a concrete way to change the general trend of commodity values.

While there was little export in lard and other oils this week, there was no evidence of any demand for cottonseed oil. Soybean oil for future delivery traded at 4½¢ and that figure was bid, although it was said that the oil could not be made for that price with soybeans in Chicago selling at \$1.00 a bushel or higher.

COCONUT OIL.—Demand at New York continued very limited. Bulk oil was 3¼¢, sales. On the Pacific coast the market was quoted at 3¢.

CORN OIL.—Chicago crushers were still asking 5½¢ but it was indicated that outside points would shade that level on bids. Demand was slow.

SOYBEAN OIL.—There were reports during week of sales for future shipment at 4½¢; however, sellers were not offering freely. At New York, nearby oil was quoted at 4½¢; forward shipment, 4½¢ asked.

PALM OIL.—Demand at New York continued quiet and the market about steady. Nigre was quoted at 5½¢ and Sumatra at 4½¢.

PALM KERNEL OIL.—Purely nominal.

OLIVE OIL FOOTS.—Trade was slow at New York. Prices nominally 9¢ for tanks.

PEANUT OIL.—Mill offerings remained rather light. At New York, the market was quoted around 7¢.

COTTONSEED OIL.—Valley crude oil traded in a moderate way at 5½¢. Southeast and Valley crude was called 5% @ 5½¢ nominal and Texas 5½¢ nominal.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., November 22, 1939. Cotton oil futures were steady to firm on small volume at prices below parity of crude, in face strong seed prices near end of ginning season. Crude, 5½¢ lb. bid; 5½% @ 5½¢ lb. asked, for an occasional small lot. Soapstock and black grease wanted with few sellers.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, November 22, 1939.—Forty-three per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$32.00. Prime cottonseed oil quoted at 5.30 @ 5.37½¢ lb., depending on location.

inal at mid-week; Dallas, 5½% @ 5½¢.

Futures market transactions for the week at New York were reported as follows:

FRIDAY, NOVEMBER 17, 1939.

	Sales.	—Range.—		—Closing.—	
		High.	Low.	Bid.	Asked.
December	60	646	641	643	trad
January	6	659	650	649	652
February	655	nom
March	40	674	665	667	trad
April	672	nom
May	63	684	675	676	678
June	682	nom
July	19	693	685	684	686

Sales, 188 contracts.

SATURDAY, NOVEMBER 18, 1939.

December	33	640	638	641	644
January	7	650	648	650	653
February	655	nom
March	8	667	661	667	668
April	672	nom
May	49	677	671	676	trad
June	681	nom
July	9	681	679	684	687

Sales, 96 contracts.

MONDAY, NOVEMBER 20, 1939.

December	25	645	631	632	634
January	12	643	639	641	643
February	646	nom
March	23	670	656	656	658
April	661	nom
May	54	680	668	667	668
June	671	nom
July	15	687	675	676	687

Sales, 129 contracts.

TUESDAY, NOVEMBER 21, 1939.

December	25	635	632	632	634
January	13	645	643	641	644
February	646	nom
March	12	663	658	658	659
April	663	nom
May	26	673	667	669	trad
June	674	nom
July	40	680	677	678	679

Sales, 116 contracts.

WEDNESDAY, NOVEMBER 22, 1939.

December	26	632	631	634	638
January	643	647
February	645	nom
March	29	665	655	655	658
April	666	nom
May	30	672	665	672	trad
June	677	nom
July	17	681	675	681	trad

Sales, 93 contracts.

(See page 31 for later markets.)

OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during October, 1939 and 1938, according to the report of the U. S. Bureau of Internal Revenue:

	1939.	1938.
Excise taxes	\$ 60,516.88	\$ 77,606.73
Special taxes	29,405.37	27,878.60
Total	\$ 89,922.25	\$ 105,485.33

Quantity of product on which tax was paid during October, 1939, totaled 29,500 lbs. of colored margarine and 23,014,472 lbs. of uncolored; during October, 1938, tax was paid on 27,866 lbs. of colored and on 29,928,052 lbs. of uncolored margarine.

CAKE AND MEAL EXPORTS

Cottonseed cake exported from the United States in September totaled 37,733 lbs., valued at \$3,792.

Cottonseed meal totaled 1,004 tons, valued at \$35,085; babassu cake and meal 505 tons, valued at \$13,900; soybean cake and meal, 2,081 tons, valued at \$62,312; and other oil cake meal totaled 527 tons, valued at \$14,825.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef		
	Week ended Nov. 21, 1939, per lb.	Cor. week, 1938, per lb.
Prime native steers—		
400-600	16 @ 17	18 1/4 @ 19
600-800	15 1/2 @ 16 1/2	18 1/2 @ 19
800-1000	14 1/2 @ 15 1/2	19 @ 19 1/2
Good native steers—		
400-600	15 1/2 @ 16	16 @ 17
600-800	14 @ 14 1/2	16 1/2 @ 17
800-1000	14 @ 14 1/2	16 1/2 @ 17
Medium steers—		
400-600	15 @ 15 1/2	14 @ 14 1/2
600-800	13 1/2 @ 14 1/2	14 1/2 @ 15
800-1000	13 1/2 @ 14 1/2	14 1/2 @ 15
Helpers, good, 400-600	15 1/2 @ 16	15 @ 16
Cows, 400-600	10 1/2 @ 11 1/2	10 @ 11
Hind quarters, choice	17 1/2 @ 17 1/2	16 @ 17
Fore quarters, choice	12 1/2 @ 13	12 @ 13

Beef Cuts		
Steer loins, prime	unquoted	@ 38
Steer loins, No. 1	@ 25	@ 34
Steer loins, No. 2	@ 23	@ 30
Steer short loins, prime	unquoted	@ 51
Steer short loins, No. 1	@ 29	@ 43
Steer short loins, No. 2	@ 27	@ 34
Steer loin ends (hips)	@ 21	@ 28
Steer loin ends, No. 2	@ 19	@ 27
Cow loins	@ 16	@ 17
Cow short loins	@ 18	@ 19
Cow loin ends (hips)	@ 16	@ 18
Steer ribs, prime	unquoted	@ 28
Steer ribs, No. 1	@ 18	@ 25
Steer ribs, No. 2	@ 16	@ 22
Cow ribs, No. 2	@ 12 1/2	@ 15
Cow ribs, No. 3	@ 12	@ 14 1/2
Steer rounds, prime	unquoted	@ 10 1/2
Steer rounds, No. 1	@ 15 1/2	@ 18 1/2
Steer rounds, No. 2	@ 15 1/2	@ 18 1/2
Steer chucks, prime	unquoted	@ 14 1/2
Steer chucks, No. 1	@ 14	@ 14
Steer chucks, No. 2	@ 13 1/2	@ 13
Cow rounds	@ 12 1/2	@ 12
Cow chucks	@ 10 1/2	@ 10 1/2
Steer plates	@ 8 1/2	@ 9
Briskets, No. 1	@ 12	@ 13
Steer navel ends	@ 7	@ 8
Cow navel ends	@ 8	@ 9
Fore shanks	@ 9	@ 9
Hind shanks	@ 8	@ 7 1/2
Strip loins, No. 1 buns	@ 48	@ 55
Strip loins, No. 2	@ 38	@ 50
Sirloin butts, No. 1	@ 26	@ 30
Sirloin butts, No. 2	@ 21	@ 21
Beef tenderloins, No. 1	@ 55	@ 63
Beef tenderloins, No. 2	@ 52	@ 52
Rump butts	@ 14	@ 12 1/2
Flank steaks	@ 22	@ 20
Shoulder clods	@ 14 1/2	@ 14 1/2
Hanging tenderloins	@ 17	@ 17
Insides, green, 6 @ 8 lbs.	@ 16 1/2	@ 16 1/2
Insides, green, 5 @ 6 lbs.	@ 15	@ 14 1/2
Knuckles, green, 5 @ 6 lbs.	@ 16	@ 15 1/2

Beef Products		
Brains	@ 6	@ 7
Hearts	@ 10	@ 10
Tongues	@ 18	@ 20
Sweetbreads	@ 18	@ 17
Ox-tail	@ 10	@ 10
Fresh tripe, plain	@ 10	@ 10
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 20	@ 19
Kidneys	@ 9	@ 10

Veal		
Choice carcasses	@ 15	16 @ 17
Good carcasses	@ 14	13 @ 15
Good saddles	@ 19	20 @ 21
Good racks	@ 12	12 @ 14
Medium racks	@ 10	@ 10

Veal Products		
Brains, each	@ 9	@ 10
Sweetbreads	@ 30	@ 34
Calf livers	@ 35	@ 49

Lamb		
Choice lambs	@ 17	@ 17 1/2
Medium lambs	@ 16	@ 16
Choice saddles	@ 21	@ 20
Medium saddles	@ 20	@ 20
Choice fores	@ 14	@ 14
Medium fores	@ 13	@ 13
Lamb fries	@ 32	@ 31
Lamb tongues	@ 17	@ 16
Lamb kidneys	@ 15	@ 20

Mutton		
Heavy sheep	@ 6	@ 7
Light sheep	@ 8	@ 9
Heavy saddles	@ 7	@ 9
Light saddles	@ 10	@ 11
Heavy fores	@ 5	@ 6
Light fores	@ 6	@ 7
Mutton legs	@ 10	@ 12
Mutton loins	@ 9	@ 10
Mutton stew	@ 6	@ 6
Sheep tongues	@ 13 1/2	@ 12 1/2
Sheep heads, each	@ 11	@ 10

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	@ 13	@ 17
Picnics	@ 10 1/2	@ 13
Skinned shoulders	@ 11	@ 13
Tenderloins	@ 30	@ 38
Spare ribs	@ 11	@ 13 1/2
Back fat	@ 7	@ 9
Boston butts	@ 12	@ 14
Boneless butts, cellar trim, 2 @ 4	@ 16	@ 20
Hocks	@ 9	@ 10
Tails	@ 8	@ 10
Neck bones	@ 5	@ 4 1/2
Slip bones	@ 9	@ 11
Blade bones	@ 9	@ 12
Pigs' feet	@ 3 1/2	@ 4
Kidneys, per lb.	@ 7	@ 10
Livers	@ 8	@ 12
Brains	@ 7	@ 9
Snouts	@ 4	@ 5
Heads	@ 7 1/2	@ 7 1/2
Chitterlings	@ 6 1/2	@ 5

DRY SALT MEATS

Clear bellies, 16 @ 18 lbs.	@ 8 1/2 n
Clear bellies, 18 @ 20 lbs.	@ 8 1/2 n
Rib bellies, 25 @ 30 lbs.	@ 7 1/2
Fat backs, 10 @ 12 lbs.	@ 5
Fat backs, 14 @ 16 lbs.	@ 5 1/2 n
Regular plates	@ 4
Jowl butts	@ 4 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	18 @ 19
Fancy skinned hams, 14 @ 16 lbs., parchment paper	19 @ 20
Standard reg. hams, 14 @ 16 lbs., plain	17 @ 18
Picnics, 4 @ 8 lbs., short shank, plain	14 @ 15
Picnics, 4 @ 8 lbs., long shank, plain	12 1/2 @ 13 1/2
Fancy bacon, 6 @ 8 lbs., plain	17 1/2 @ 18 1/2
Standard bacon, 6 @ 8 lbs., plain	14 1/2 @ 15 1/2
No. 1 beef sets, smoked	
Insides, 8 @ 12 lbs.	37 @ 38
Outsides, 5 @ 9 lbs.	34 @ 35
Knuckles, 3 @ 9 lbs.	34 @ 35
Cooked hams, choice, skin on, fattened	@ 20 1/2
Cooked hams, choice, skinless, fattened	@ 32 1/2
Cooked picnics, skin on, fattened	@ 25
Cooked picnics, skinned, fattened	@ 25

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	@ 12.50
80-100 pieces	@ 11.00
100-125 pieces	@ 11.00
Clear plate pork, 25-35 pieces	@ 13.50
Bean pork	@ 13.00 n
Brisket pork	@ 18.00 n
Plate beef	@ 20.50
Extra plate beef	@ 20.50

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	6% @ 7
Special lean pork trimmings 85%	@ 12
Extra lean pork trimmings 95%	13 @ 13 1/2
Pork cheek meat (trimmed)	@ 8
Pork hearts	@ 6 1/2
Pork livers	@ 5 1/2
Native boneless bull meat (heavy)	@ 18
Boneless chucks	@ 11 1/2
Shank meat	11 @ 12
Beef trimmings	10 @ 10 1/2
Beef cheeks (trimmed)	@ 9 1/2
Dressed canners, 350 lbs. and up	8 1/2 @ 9
Dressed cutter cows, 400 lbs. and up	9 1/2 @ 9 1/2
Dr. bologna bulls, 500 lbs. and up	@ 10 1/2
Pork tongues, canner trim, S. P.	@ 7 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 39
Thuringer cervelat	@ 20
Farmer	@ 29
Holsteiner	@ 28 1/2
B. C. salami, choice	@ 33
Milano, salami, choice in hog bungs	@ 32
B. C. salami, new condition	@ 19 1/2
Primes, choice, in hog middles	@ 32
Genoa style salami, choice	@ 39
Pepperoni	@ 29
Mortadella, new condition	@ 20
Capicola	@ 41
Italian style hams	@ 33
Virginia hams	@ 40 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 24 1/2
Country style sausage, fresh in link	@ 19 1/2
Country style sausage, fresh in bulk	@ 17 1/2
Country style sausage, smoked	@ 22 1/2
Frankfurters, in sheep casings	@ 23 1/2
Frankfurters, in hog casings	@ 20 1/2
Bologna in beef bungs, choice	@ 17
Bologna in beef middles, choice	@ 17 1/2
Liver sausage in beef rounds	@ 15
Liver sausage in hog bungs	@ 17
Smoked liver sausage in hog bungs	@ 22 1/2
Head cheese	@ 15 1/2
New England luncheon specialty	@ 22
Minced luncheon specialty, choice	@ 19
Tongue & blood	@ 20 1/2
Blood sausage	@ 18
Souse	@ 17
Polish sausage	@ 22 1/2

LARD

Prime steam, cash, Bd. Trade	@ 5.82 1/2 b
Prime steam, loose, Bd. Trade	@ 4.50
Refined lard, tierces, f.o.b. Chgo.	@ 7.50
Kettle rend., tierces, f.o.b. Chgo.	@ 8.50
Leaf kettle	@ 8.50
rend., tierces, f.o.b. Chgo.	@ 8.50
Neutral, tierces, f.o.b. Chgo.	@ 8.25
Shortening, tierces, c.a.f.	@ 9.75

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@ 8 1/2
Prime No. 2 oleo oil	@ 8 1/2
Prime oleo stearine	@ 7

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	5% @ 5 1/2
Fancy tallow, under 2% acid	@ 5 1/2
Prime packers tallow, 3-4% acid	@ 5 1/2
Special tallow	@ 5 1/2
No. 1 tallow, 10% f.f.a.	5% @ 5 1/2
Choice white grease, all hog	@ 5 1/2
A-White grease, 4% acid	@ 5 1/2
B-White grease, maximum 5% acid	@ 5 1/2
Yellow grease, 16-20 f.f.a.	@ 5 1/2
Brown grease, 25 f.f.a.	@ 5

ANIMAL OILS

	Per lb.
Prime edible lard oil	10 1/2
Prime burning oil	10 1/2
Prime lard oil—inedible	9 1/2
Extra W. S. lard oil	9 1/2
Extra lard oil	9 1/2
Extra No. 1 lard oil	9
Special No. 1 lard oil	8 1/2
No. 1 lard oil	8 1/2
No. 2 lard oil	8 1/2
Acidless tallow oil	19
20° neatfoot oil	15 1/2
Pure neatfoot oil	15 1/2
Prime neatfoot oil	9 1/2
Extra neatfoot oil	9 1/2
No. 1 neatfoot oil	9

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	@ 5 1/2
Valley points, prompt	@ 5 1/2
White deodorized, in bbls., f.o.b. Chgo.	8 @ 8 1/2
Yellow, deodorized	8 @ 8 1/2
Soap stock, 50% f.f.a., f.o.b. mills	1 1/2 @ 1 1/2
Soybean oil, f.o.b. mills	4 1/2 @ 4 1/2
Corn oil, in tanks, f.o.b. mills	5 1/2 @ 5 1/2
Coconut oil, sellers' tanks, f.o.b. coast	3 1/2 @ 3 1/2
Refined coconut, bbls., f.o.b. Chicago	9 1/2 @ 9 1/2

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@ 15
White animal fat	@ 13
Water churned pastry	@ 12
Milk churned pastry	@ 13
White "nut" type	@ 10

PURE VINEGARS

A. P. CALLAHAN & COMPANY

207 SOUTH LA SALLE STREET

CHICAGO, ILL.

Chicago Markets

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whse stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Metaper, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. ref. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans....	@3.05
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.90
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.50
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.40
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@4.04
In paper bags.....	@3.99

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.37
Export rounds, wide.....	@.25
Export rounds, medium.....	@.25
Export rounds, narrow.....	@.39
No. 1 weasands.....	@.06
No. 2 weasands.....	@.03
No. 1 bungs.....	@.12
No. 2 bungs.....	@.12
Middles, regular.....	@.50
Middles, select, wide, 2@2 1/2 in.	@.60
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.80
Dried bladders:	
12-15 in. wide, flat.....	.85
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.40
6-8 in. wide, flat.....	.25
Pork casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.20
Medium, regular.....	1.80
English, medium.....	1.55
Wide, per 100 yds.....	1.40
Extra wide, per 100 yds.....	1.00
Export bungs.....	.20
Large prime bungs.....	.14
Medium prime bungs.....	.07
Small prime bungs.....	.04
Middles, per set.....	.14
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, prime.....	15	17
Resifted.....	15 1/2	17 1/2
Chili pepper.....	23	23
Powder.....	23	23
Cloves, Amboyna.....	35	41
Zanzibar.....	24	29
Madagascar.....	24	29
Ginger, Jamaica.....	17	21 1/2
African.....	10	13
Mace, Fancy Banda.....	70	78
East India.....	62	70
East & West India Blend.....	62	70
Mustard flour, fancy.....	25	25
No. 1.....	19	19
Nutmeg, fancy Banda.....	24	29
East India.....	22	28 1/2
East & West India Blend.....	22	28 1/2
Paprika, Spanish.....	45	45
Fancy Hungarian.....	40	40
No. 1 Hungarian.....	36	36
Pepper, Cayenne.....	48	48
Red No. 1.....	10 1/2	14 1/2
Black Malabar.....	6 1/2	7 1/2
Black Lampung.....	9 1/2	12 1/2
Pepper, white Singapore.....	9 1/2	12 1/2
Muntok.....	9 1/2	13
Packers.....	12	12

SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway seed.....	18 1/2	23 1/2
Celery seed, French.....	23	27
Cominos seed.....	21	26
Coriander Morocco bleached.....	8	9
Coriander Morocco natural No. 1.....	7	9
Mustard seed fancy yellow.....	21	26
American.....	16	16
Marjoram, French.....	37	43
Oregano.....	14 1/2	18 1/2
Sage fancy Dalmatian.....	16	20
Dalmatian No. 1.....	15	19

New York Market Prices

LIVE CATTLE

Steers, good.....	\$ 9.25@ 9.85
Steers, common and medium.....	8.00@ 8.85
Cows, medium.....	5.75@ 6.25
Cows, cutter and common.....	4.50@ 5.25
Bulls, good.....	6.75@ 7.25
Bulls, medium.....	6.00@ 6.50

LIVE CALVES

Vealers, good and choice.....	\$10.00@13.00
Vealers, common and medium.....	8.50@ 9.50
Vealers, culls.....	6.00@ 8.00
Calves, medium and good.....	7.00@ 7.75
Calves, culls.....	5.25@ 6.00

LIVE HOGS

Hogs, good and choice, 170-190-lb.....	\$6.20
Packing sows, 340-lb.....	5.00

LIVE LAMBS

Lambs, good and choice, 65-75-lb.....	\$ 9.85
Lambs, common.....	6.50@ 7.00
Sheep.....	2.50@ 4.00

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.17 @18 1/2
Choice, native, light.....	.17 @19
Native, common to fair.....	.16 @17

Western Dressed Beef.

Native steers, 600@800 lbs.....	.18 @19
Native choice yearlings, 440@600 lbs.....	.17 @18
Good to choice heifers.....	.16 @17
Good to choice cows.....	.14 @15
Common to fair cows.....	.13 @14
Fresh bologna bulls.....	.13 @14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.23 @24	.21 @23
No. 2 ribs.....	.20 @21	.20 @21
No. 3 ribs.....	.19 @20	.19 @20
No. 1 loins.....	.32 @36	.36 @40
No. 2 loins.....	.26 @32	.30 @35
No. 3 loins.....	.20 @24	.25 @29
No. 1 hinds and ribs.....	.20 @21	.21 @24
No. 2 hinds and ribs.....	.18 @19	.19 @21
No. 1 rounds.....	.17 @18	.17 @18
No. 2 rounds.....	.16 @17	.16 @17
No. 3 rounds.....	.15 @16	.15 @16
No. 1 chuck.....	.15 @16	.15 @16
No. 2 chuck.....	.14 @15	.14 @15
No. 3 chuck.....	.13 @14	.13 @14
City dressed bologna.....	.13 @14 1/2	.13 @14 1/2
Rolls, reg. 4@6 lbs. av.....	.18 @20	.18 @20
Rolls, reg. 6@8 lbs. av.....	.23 @25	.23 @25
Tenderloins, 4@6 lbs. av.....	.50 @60	.50 @60
Tenderloins, 6@8 lbs. av.....	.50 @60	.50 @60
Shoulder clods.....	.16 @18	.16 @18

DRESSED VEAL

Good.....	.15 @16 1/2
Medium.....	.14 @15 1/2
Common.....	.13 1/2 @14

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	.16 1/2 @17 1/2
Genuine spring lambs, good to medium.....	.15 1/2 @16 1/2
Genuine spring lambs, medium.....	.14 1/2 @15 1/2
Sheep, good.....	.9 @11
Sheep, medium.....	7 @9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.).....	\$ 9.25@10.00
head on; leaf fat in.....	
Pigs, small lots (60-110 lbs.).....	
head on; leaf fat in.....	11.00@12.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	.13 @14
Shoulders, Western, 10@12 lbs. av.....	.11 1/2 @12 1/2
Butts, regular, Western.....	.13 @14
Hams, Western, fresh, 10@12 lbs. av.....	.16 @17
Picnics, Western, fresh, 6@8 lbs. av.....	.11 1/2 @12 1/2
Pork trimmings, extra lean.....	.16 @17
Pork trimmings, regular, 50% lean.....	8 1/2 @9 1/2
Spareribs.....	.12 @13

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@37c
Cooked hams, choice, skinless, fattened.....	@39c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	.20 @21
Regular hams, 10@12 lbs. av.....	.19 1/2 @20 1/2
Regular hams, 12@14 lbs. av.....	.19 @20
Skinned hams, 10@12 lbs. av.....	.21 @22
Skinned hams, 12@14 lbs. av.....	.20 @21
Skinned hams, 16@18 lbs. av.....	.20 @21
Skinned hams, 18@20 lbs. av.....	.20 1/2 @21
Picnics, 4@6 lbs. av.....	.15 1/2 @16 1/2
Picnics, 6@8 lbs. av.....	.15 1/2 @16 1/2
City pickled bellies, 8@12 lbs. av.....	.17 @18
Bacon, boneless, Western.....	.19 @20
Bacon, boneless, city.....	.19 @20
Rollettes, 8@10 lbs. av.....	.19 @20
Beef tongue, light.....	.23 @24
Beef tongue, heavy.....	.24 @25

FANCY MEATS

Fresh steer tongues, untrimmed.....	.16c a pound
Fresh steer tongues, l. c. trimmed.....	.28c a pound
Sweetbreads, beef.....	.30c a pound
Sweetbreads, veal.....	.70c a pair
Beef kidneys.....	.12c a pound
Mutton kidneys.....	.4c each
Livers, beef.....	.29c a pound
Oxtails.....	.16c a pound
Beef hanging tenders.....	.30c a pound
Lamb fries.....	.12c a pair

BUTCHERS' FAT

Shop Fat.....	\$2.25 per cwt.
Breast Fat.....	2.75 per cwt.
Edible Suet.....	3.75 per cwt.
Inedible Suet.....	3.25 per cwt.

GREEN CALFSKINS

	5-9 9/16-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	2.75	3.00	3.05	3.40
Prime No. 2 veals.....	.19	2.45	2.70	3.00
Buttermilk No. 1.....	.10	2.25	2.50	2.55
Buttermilk No. 2.....	.15	2.10	2.35	2.40
Branded gruby.....	.10	1.10	1.35	1.40
Number 3.....	.10	1.10	1.35	1.40

BONES AND HOOFES

	Per ton
	delf'd basis.
Round shins, heavy.....	\$90.00
light.....	75.00
Flat shins, heavy.....	70.00
light.....	65.00
Hoofs, white.....	75.00
black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@30 1/2	30 1/2 @30 1/2
Creamery (90-91 score).....	@29 1/2	29 @29 1/2
Creamery firsts (88-89).....	@27 1/2	27 @27 1/2

EGGS.

Extra firsts.....	.26 @27	
Firsts, fresh.....	@24 1/2	@30
Standards.....		@25

LIVE POULTRY.

Fowls.....	8 @14	13 @19
Springs.....	13 @15	16 @18
Broilers.....	10 @18	15 @20
Capons.....	14 @19	16 @24
Old Roosters.....	9 @10	12 @12
Ducks.....	9 @13	16 @16
Geese.....	10 @14	17 @17
Turkeys.....	15 @23	22 @27

DRESSED POULTRY.

Chickens, 31-47, fresh.....	@18	@18
48-up, fresh.....	@19 1/2	19 @20
Fowls, 31-47, fresh.....	@16	14 1/2 @16
48-59, fresh.....	@17 1/2	17 1/2 @18 1/2
60 and up, fresh.....	@19 1/2	19 @19 1/2
Turkeys, hens.....	@26	@26 1/2
Turkeys, toms.....	@21	21 1/2 @26
Ducks.....	@17	17 @17
Geese.....	@16 1/2	20 @23

BUTTER AT FIVE MARKETS

Wholesale prices 92 score Nov. 11 to 17:

	11	13	14	15	16	17
Chicago .Holiday 29 1/2	29 1/2	30	30	30	30	30
New York " 80	80	81	81	81	81	81
Boston " 30 1/2	30 1/2	31	31	31	31	31
Phila. " 30 1/2	30 1/2	31 1/2	31 1/2	31 1/2	31 1/2	30 1/2
San Fran. " 30 1/2	30 1/2	31 1/2	31 1/2	31 1/2	31 1/2	31

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	27 1/2	27 1/2	27 1/2	27 1/2
Track.....	27 1/2	28	28	28

Receipts of butter by cities (lb.—gross wt.):

	This week.	Last week.	—Since January 1—
			1939.
Chgo.	2,304,015	2,604,225	262,658,201
N. York.....	2,460,773	2,403,799	239,654,058
Boston.....	1,252,024	920,932	68,864,629
Phila.	1,291,072	849,280	63,843,102

Total.....7,307,884 6,778,236 635,019,990 603,473,874

Cold storage movement (lb.—net wt.):

	In	Out	On hand	Same day
	Nov. 16.	Nov. 16.	Nov. 17.	last year.
Chicago.....	756	472,294	40,155,288	76,330,467
N. York.....	133,372	359,276	18,954,986	47,428,894
Boston.....	900	14,218	1,742,434	4,217,949
Phila.	21,600	13,845	982,237	901,549
Total.....	156,718	859,633	61,834,925	128,968,859

Hides and Skins

Packer hides quiet; buying interest light—Extreme light native steers sold steady, the only description moving—Association sold couple cars light native and branded cows 1/4c off; packers ask steady prices—Small stock quiet.

Chicago

PACKER HIDES.—The packer hide market in general has been rather dull so far this week and prospects of sizeable trading before the week-end were dimmed somewhat by the holiday interruption. Reported trading prior to the holiday consisted of about 4,000 extreme light native steers by one packer at steady price; in addition, the Association was credited with moving 2,000 Nov. light native cows and 1,000 Nov. branded cows at a quarter-cent decline.

The big packers, being in a closely sold up position on most descriptions, continue to hold to their last trading prices and are not pressing offerings but are willing to sell a general line at steady prices. This would mean, in fact, a slightly firmer market, due to the seasonally less desirable hides of current production. Tanner buyers say they are waiting for a firming of leather prices as shoe production picks up before taking on hides in any quantity. The lack of any particular dispute regarding hide values, and the firming of hide futures at mid-week left a feeling in the trade that business will possibly be resumed at steady prices.

Hides are available at last trading prices for Oct.-Nov. take-off. Native steers are offered at 14 1/4c. One packer sold 3,200 extreme light native steers, mostly Nov. but with a few Oct. included, at 14 1/4c; and later sold 700 Sept.-Oct. also at 14 1/4c, f.o.b. Indiana point.

Butt branded steers are offered at 14c, Colorados at 13 1/4c. Heavy Texas steers are available at 14c; light Texas steers quoted at 13c, with offerings light; extreme light Texas steers quoted 13 1/4c.

Heavy native cows are offered at 14c. The Association sold 2,000 straight Nov. light native cows at 13 1/4c, and 1,000 Nov. branded cows at 13 1/4c, both 1/4c off. Packers continue to ask 14c for both northern and River point light native cows, and 13 1/4c for branded cows.

Native bulls sold previous week for export at 10 1/4c for Oct.-Nov. take-off but some Association Oct.-Nov. bulls are available at 10c; branded bulls quotable nominally a cent less.

There is talk of re-sale offerings on the market and probably some quiet sales of such hides are being made. Withdrawals from Exchange warehouses during the first twenty days of

Nov. totalled 62,732 hides, as against 147,197 during the same period in Oct. Warehouse stocks are down to 1,018,014 hides, plus 28,918 pending certification.

OUTSIDE SMALL PACKER HIDES.—Market quiet on outside small packer all-weight natives and quoted around 12 1/4@13 1/4c, selected, Chgo. freight basis, brands 1/4c less. Dealer buyers give their paying limits at 12 1/4c and report picking up scattered offerings of Nov. hides around 46 lb. av. that basis. Some better quality 47 lb. Oct.-Nov. hides available at 13c, f.o.b. point east of here, with some light average stock of Oct. take-off held higher.

PACIFIC COAST.—The Coast market is thought to be fairly well sold up to end of Oct. at most points, with last trading in Oct. hides at 12 1/4c flat for steers and 12 1/4c for cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—There has been very little action reported so far this week in the South American market. One lot of 10,000 frigorifico light steers sold early to the States at a price equal to 12 1/4c, c.i.f. New York, or 1/4c down from the figure paid last week. Last reported trading in standard steers was at 92 pesos, equal to 13 1/4@14c, c.i.f. New York; buying interest reported light.

COUNTRY HIDES.—Trade in country hides has been almost at a standstill during the short week. Offerings are comparatively light, with no apparent pressure to sell, and are usually priced a bit above buyers' paying limits. Quotations, therefore, are for the most part nominal, pending a resumption of activity. Untrimmed all-weights around 47 lb. avge. could be sold at 11c to possibly a shade more, with 11 1/4c usually quoted, selected, del'd Chgo. Heavy steers and cows quiet and nominal at 10@10 1/4c, flat, trimmed. Buff weights quoted 11 1/2@12c, trimmed. Good trimmed extremes are quoted around 13 1/4c, with choice stock said to be salable at this figure but such offerings scarce. Bulls quoted 7 1/2@8c. Glues listed 9@9 1/2c, trimmed. All-weight branded hides nominal at 10@10 1/4c flat, with 10 1/4c usually asked.

CALFSKINS.—Most packers are well sold up to middle of Nov. or later on calfskins and no offerings apparent at the moment. Last trading was at 25c for Nov. northern heavies 9 1/2/15 lb., 24c for River point heavies, and 24c for a few lights under 9 1/2 lb.; southern all-weights last sold at 20c.

Collectors are also in fair shape on calfskins, with last trading at 21c for 8/10 lb. and 22c for 10/15 lb.; buyers have been bidding a cent less, with last trading prices asked. Outside cities, 8/15 lb., quoted around 21c; straight

countries 14 1/2@15c flat. Chicago city light calf and deacons quiet, with last sale at \$1.45.

KIPSKINS.—Most of the packers have already moved the greater part of their Nov. production of kipskins, with last trading at 20 1/2c for northern natives and 19 1/4c for northern overweights, southern a cent less, and 17 1/4c for branded kips. Market in a waiting position.

Chicago city kipskins last sold at 18c but some doubt that this figure is obtainable at present and quote 17 1/2@18c nom. pending further trading. Outside cities 17@17 1/4c nom.; straight countries 14@14 1/4c flat.

Packer regular slunks quiet and sold up earlier to end of Oct. at \$1.15; hairless moving at 65c and reported firm.

HORSEHIDES.—Trading rather slow on horsehides but buyers picking up scattered lots in line with their ideas of value. Good city renderers, with manes and tails, moving at \$5.00@5.10, selected, f.o.b. nearby sections; ordinary trimmed renderers going at \$4.75@4.90, del'd Chgo.; mixed city and country lots quoted \$4.50@4.65, Chgo., according to lot.

SHEEPSKINS.—Dry pelts easier around 20@20 1/4c per lb., del'd Chgo. Trading in packer shearlings is light, due to limited production at present; market generally quoted around \$1.50 for No. 1's, \$1.00 for No. 2's, and 55@60c for No. 3's. Some quote 5@10c less in other directions, while one packer reports last sale prices of \$1.50, \$1.05 and 55c obtainable; buyers' ideas generally under these figures. Last reported trading in Oct. pickled skins was at \$6.50 per doz.; some offerings are being made at this figure but, according to information originating in the East, offerings are also available at \$6.25; buying interest in general is quiet. Packer wool pelts usually quoted around \$2.45@2.50 per cwt. live basis, reported paid recently for good mid-western stock; sales of small killer stock reported at \$2.30@2.40 per cwt., to average around \$2.35; some mid-east offerings of small packer stock at \$2.30, f.o.b. shipping point, reported unsold, the percentage of country butcher stock probably being a factor.

New York

PACKER HIDES.—The New York packers still hold their Oct. native steers and some have been offered at 14 1/4c; Oct. butt branded steers moved earlier at 14c, and Colorados last sold at 13 1/4c for a car. Nov. production of all steers remains intact, pending a resumption of trading in the West.

CALFSKINS.—The calfskin market shows an easy tone on moderate sales since last report. Collectors sold a car of 5-7's at \$1.80, steady with last week's nominal figure; car 7-9's sold at \$2.30, or 10c down from previous sale; the 9-12's are quoted \$3.30@3.40 nom., with top last paid. Reported packer trading was confined to the movement of 9,000 of the 9-12 buttermilks at \$3.00, or 15c under last week.

NEW YORK HIDE FUTURES

Saturday, Nov. 18.—Close: Dec. 13.74; Mar. 14.10; June 14.37; Sept. 14.64 n; 14 lots; 2@3 lower.

Monday, Nov. 20.—Close: Dec. 13.72; Mar. 14.07@14.10; June 14.35; Sept. 14.63 n; 179 lots; 1@3 lower.

Tuesday, Nov. 21.—Close: Dec. 13.72; Mar. 14.08; June 14.35; Sept. 14.60 n; 162 lots; 1 higher to 3 lower.

Wednesday, Nov. 22.—Close: Dec. 13.79; Mar. 14.12@14.15; June 14.43 n; Sept. 14.68 n; 162 lots; 4@8 higher.

Thursday, Nov. 23.—Holiday.

Friday, November 24: Close: Dec. 13.86@13.87; Mar. 14.20; June 14.45; September, 14.70n; 299 sales, closing 2 higher to 8 lower.

CHICAGO HIDE FUTURES

Saturday, Nov. 18.—Close: Dec. 13.85 n; Mar. 14.25 n; June 14.50 n; no sales; unchanged.

Monday, Nov. 20.—Close: Dec. 13.85 n; Mar. 14.01; June 14.50 n; 4 lots; unchanged to 24 lower.

Tuesday, Nov. 21.—Close: Dec. 13.85 n; Mar. 14.13; June 14.50 n; 1 lot; unchanged to 12 higher.

Wednesday, Nov. 22.—Close: Dec. 13.85 n; Mar. 14.13 n; June 14.50 n; no sales; unchanged.

Thursday, Nov. 23.—Holiday.

Friday, November 24: Close: Dec. 13.85n; Mar. 14.13n; June 14.50 n; no sale; closing unchanged.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 18, 1939, were 5,365,000 lbs.; previous week 2,711,000 lbs.; same week last year, 6,590,000 lbs.; from Jan. 1 to date 211,414,000 lbs.; a year ago, 215,776,000 lbs.

Shipments of hides from Chicago for week ended November 18, 1939, were 5,749,000 lbs.; previous week 6,071,000 lbs.; same week last year 4,209,000 lbs.; from Jan. 1 to date 231,423,000 lbs.; a year ago, 204,666,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to November 24, 1939: To the United Kingdom 128,784 quarters; to the Continent, 39,422. A week ago, to the United Kingdom, 102,212 quarters; to the Continent 55,692.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended November 22 were 348,100 lbs. lard, and 285,640 lbs. bacon.

Week's Closing Markets

FRIDAY'S CLOSING

Provisions

Hog products were quiet and steady following the holiday with less liquidation and hedge selling; some evening up by shorts. Hogs were easy and receipts comparatively large; export demand quiet.

Cottonseed Oil

Cotton oil was dull and barely steady with featureless trade, mostly switching of nears to later months. Southeast and Valley crude, 5% @ 5 1/2 c; Texas 5% nom. No crude is coming out but cash demand is very dull. One refiner lowered shortening 1/4 c, to 9 1/4 c and salad oil, 1/2 c, to 8 1/4 c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec., 6.36@6.39; Jan., 6.46@6.49; March, 6.62@6.64; May, 6.73@6.74; July, 6.84; 105 lots; closing steady.

Tallow

New York extra tallow quoted at 5 1/2 c lb.

Stearine

Stearine was quoted at 7 1/4 c lb.

Friday's Lard Markets

New York, November 24, 1939.—Prices are for export. Lard, prime western, 6.40@6.50c; middle western, 6.40@6.50c; city, 6 1/2 c; refined continent, 6% @ 6 1/2 c; South American, 6% @ 6 1/2 c; Brazil kegs, 6% @ 7c; shortening, 9 1/4 @ 9 1/2 c.

REJECT TRUCK TALLOW RATES

A proposal by seven motor carriers to establish low commodity rates on inedible tallow in barrels from Tulsa, Okla., to St. Louis, Chicago, Indianapolis, Jeffersonville, Ind., and Louisville, has been rejected by the Interstate Commerce Commission. It ordered the schedules to be canceled before December 15. The commission held that the rates were far below the carriers' average truck-mile cost.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Nov. 1, 1939. lbs.	Nov. 1, 1938. lbs.	5-yr. Nov. 1, av. lbs.
Beef	23,230,306	15,459,175	21,264,950
Veal	4,673,982	4,560,283	4,459,053
Pork	39,675,028	24,468,660	29,951,793
Mutton & lamb ..	4,904,860	3,766,242	4,450,095

Watch Classified page for good men

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 24, 1939 with comparisons:

PACKER HIDES.

	Week ended Nov. 24	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@14 1/2	@14 1/2	13 1/2 @14
Hvy. Tex.
Strs.	@14	@14	13 @13 1/2
Hvy. Butt brnd'd
Strs.	@14	@14	13 @13 1/2
Hvy. Col. str.	@13 1/2	@13 1/2	12 1/2 @13
Ex-light Tex.
strs.	@13 1/2	@13 1/2	12 @12 1/2
Brnd'd cows ..	@13 1/2	@13 1/2	12 @12 1/2
Hvy. Nat. cows.	@14	@14	12 @12 1/2
Lt. nat. cows ..	@14	@14	12 @13
Nat. bulls	@10	@10 1/2	@ 9n
Brnd'd bulls ..	@ 9	@ 9 1/2n	@ 8n
Calfskins	@25	24 1/2 @25 1/2	18 1/2 @20
Kips, nat.	@20 1/2	@20 1/2	@16 1/2
Kips, ov-wt.	@19 1/2	@19 1/2	@18 1/2
Kips, brnd'd ..	@17 1/2	@17 1/2	@14
Slunks, reg.	@1.15	@1.15	@.75
Slunks, hris.	@.65	@.60	40 @.45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	12 1/2 @13 1/2	13 @13 1/2	10 1/2 @11 1/2
Branded	12 1/2 @12 1/2	12 1/2 @13	10 @11
Nat. bulls	@ 9n	@ 9n	@ 8n
Brnd'd bulls ..	@ 8 1/2	@ 8 1/2	@ 7n
Calfskins	@21	@22	15 @17n
Kips	@17 1/2	@18	@14
Slunks, reg.	@1.00n	@1.00n	@.70n
Slunks, hris.	@.50n	@.45	@.35n

COUNTRY HIDES.

Hvy. steers	@10 1/2	10 @10 1/2	7 1/2 @ 8
Hvy. cows	@10 1/2	10 @10 1/2	7 1/2 @ 8
Buffs	@11 1/2	@12	8 1/2 @ 9
Extremes	@13 1/2	@13 1/2	10 1/2 @11
Bulls	7 1/2 @ 8	7 1/2 @ 8	6 1/2 @ 6 1/2
Calfskins	@14 1/2	@15	11 @11 1/2
Kips	@14 1/2	@14 1/2	10 1/2 @11
Horsehides	4.50@5.10	4.50@5.25	2.50@3.25

SHEEPSKINS.

Pkr. shearings ..	@1.50n	@1.50	70 @.75
Dry pelts	@20 1/2	21 @22	15 @15 1/2

FISH SAUSAGE CASING

Development of a new non-animal casing is reported to have opened up new opportunities for an endless variety of fish sausages which would utilize in their production fish otherwise lacking a ready market. The new casing is said to eliminate shrinkage and darkening of the outer surface of the sausage, to prevent formation of a colloidal film next to the inner surface of the container, and to resist breakage caused by excessive stuffing or sudden temperature changes. The casing, approved by the U. S. Bureau of Animal Industry, is manufactured by Naturalux Products Corp., Brooklyn, N. Y.

LIVERPOOL PROVISION PRICES

Liverpool prices for the week ended November 10:

	Nov. 10, 1939. per cwt.	Nov. 8, 1939. per cwt.	Nov. 11, 1938. per cwt.
American green bellies ..	\$12.53	\$12.84	\$15.55
Danish Wiltshire sides ..	20.02	20.51	19.99
Canadian green sides	17.41	17.84	17.97
American short cut
green hams	20.80	21.41	19.94
American refined lard ...	7.40	7.58	9.96

Live Stock Markets

WEEKLY REVIEW

TRUCK MARKETINGS

Number of cattle sent to market by truck during October was considerably greater than in the same month in any of the preceding four years. Number of calves marketed by truck was larger than in October, 1938 and 1937, and trucked hog marketings were greater than in any of the preceding four years except 1936. More sheep and lambs came to market by truck than in any of the years under comparison.

Receipts by truck at 13 large markets during October were as follows:

Cattle	570,816
Calves	215,732
Hogs	1,196,900
Sheep	444,738

Total receipts at these markets during the first 10 months of 1939, compared with 1938 and 1937, were as follows:

	1939	1938	1937
Cattle	4,881,514	4,748,780	4,565,873
Calves	1,750,789	1,803,240	2,106,728
Hogs	10,713,347	9,081,941	7,986,695
Sheep	3,670,183	3,551,165	3,340,919

BETTER EXPORT HOGS SOUGHT

Canadian hog growers have been urged by the Dominion Department of Agriculture to make every effort to improve average quality of Canadian bacon and ham exports to satisfy growing wartime demand. Exports of Canadian hams and bacon to Britain have averaged 5,030,550 lbs. a week during recent weeks, as compared with a weekly average of 3,089,650 before the war started.

From October 1 to November 15, 30,183,301 lbs. of bacon and hams were exported to Britain from Canada, the equivalent of 250,000 live hogs, and of these shipments 67 per cent were Wiltshire sides, 15.5 per cent hams and 17.5 per cent other cuts.

Dealing with grading figures of recent

shipments, the Department said that "only about 36 per cent of all the Wiltshire sides were of the desired weight and selection, the remaining 64 per cent being too heavy, too light or having too much finish for leanest selection."

GOOD STEERS PLENTIFUL

Nearly half of the steers marketed at Chicago in recent weeks have been of choice and prime quality, while less than 11 per cent have been medium and 4 per cent common. The balance have been good steers. These percentages indicate the high quality of beef available. The situation is partly due to weeding out of show lots for the coming International Live Stock Exposition, but primarily to heavy feeding of good cattle throughout the Corn Belt this year.

At this time a year ago, and during the past three years, bulk of the marketings were in the good grade; the medium grade accounted for a considerably higher percentage than it has this year. Average weights of steers in recent weeks have been well above those of a year ago and the three-year average for the period.

CALIF. INSPECTED SLAUGHTER

State-inspected kill for October:

	Number.
Cattle	61,689
Calves	31,332
Hogs	83,810
Sheep	116,918

Meat food products produced under inspection in October totaled:

	Lbs.
Sausage	3,157,214
Pork and beef	2,630,152
Lard and lard substitutes	1,338,394
Chili	19,269
Miscellaneous	13,098
Total	7,158,127

MORE HOGS IN CANADA

Canada reported a 23 per cent increase in hog population in the livestock survey of June 1, 1939, which was issued recently. On that date the hog population reached 4,294,000 head, which was 12 per cent above the 5-year average, as well as 23 per cent higher than a year earlier. The number was 25 per cent greater than on June 1, 1914, just prior to the beginning of the World War. This increase in hog numbers is expected to continue through the fall and winter of 1939-40, since the fall pig crop is about 32 per cent greater than the 1938 fall crop. Large increases are forecast for the Prairie provinces, according to the agricultural branch of the Dominion Bureau of Statistics.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 18:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 18	214,000	470,000	236,000
Previous week	239,000	422,000	278,000
1938	240,000	495,000	250,000
1937	264,000	479,000	218,000
1936	264,000	659,000	335,000

At 11 markets:	Hogs.
Week ended Nov. 18	392,000
Previous week	349,000
1938	427,000
1937	421,000
1936	570,000
1935	286,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 18	145,000	333,000	178,000
Previous week	160,000	301,000	190,000
1938	132,000	352,000	165,000
1937	177,000	347,000	148,000
1936	179,000	496,000	201,000
1935	180,000	238,000	167,000

BUYING HOGS

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PORK PACKING," The National Provisioner's plant handbook, be a good investment for you in bringing buying price in closer relation to cut-out value?



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., November 22, 1939.
—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices eased lower in the first half of the week under the influence of excessively heavy receipts. Compared with last week's close, Wednesday's market was steady to 10c lower on weights 220-lb. down, five to 20c lower on heavier butchers and 5 to 15c off on sows.

On Wednesday, good to choice, 180-240-lb. sold at \$5.10@5.45, mostly \$5.30 @5.40 at plants and largely \$5.15 to \$5.35 at yards. In general, 240-270-lb. brought \$5.00@5.35; 270-300-lb., \$4.90 @5.10; 300-330-lb., \$4.75@5.00; 330-360-lb., \$4.60@4.90; 160-180-lb., \$4.75@5.25. Sows, 330-lb. down, \$4.60@5.00; 330-400-lb., \$4.50@4.85; 400-500-lb., \$4.20@4.60.

Receipts at Corn Belt markets for week ended November 22:

	This week.	Last week.
Friday, Nov. 17.....	46,700	33,500
Saturday, Nov. 18.....	42,200	30,300
Monday, Nov. 20.....	36,400	36,400
Tuesday, Nov. 21.....	36,700	29,400
Wednesday, Nov. 22.....	42,500	22,200
Thursday, Nov. 23.....	Holiday. No market.	

WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended November 17, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
New York area ¹	9,111	13,853	52,149	63,378
Phila. & Balt.....	3,268	1,338	27,498	2,537
Ohio-Indiana group ²	8,543	3,142	50,571	9,224
Chicago.....	22,293	5,740	115,515	36,881
St. Louis area ³	10,694	9,247	56,207	13,227
Kansas City.....	11,471	4,778	36,608	15,983
Southwest group ⁴	16,244	7,832	35,402	22,856
Omaha.....	12,366	1,153	38,127	16,496
Sioux City.....	5,344	310	25,013	11,624
St. Paul-Wisc. group ⁵	17,921	25,390	121,429	24,308
Interior Iowa & So. Minn. ⁶	11,732	5,927	133,598	33,414
Total.....	128,987	78,712	712,117	249,928
Total prev. week.....	156,488	90,091	771,174	323,119
Total last year.....	155,072	88,958	768,531	301,617

¹Includes New York City, Newark, and Jersey City.
²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.
³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo.
⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.
⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin.
⁶Includes Albert Lea and Milwaukee, Wisconsin, and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

LIVESTOCK AND FEEDS

Livestock numbers are now about in balance with grain production, the U. S. Department of Agriculture stated in its 1940 outlook report on feed grains. Some progress may be made in 1940 toward reducing the very heavy stocks of feed grains accumulated from the crops of 1938 and 1937, the report stated. The rapid increase in livestock and improved demand for livestock products is steadily improving the outlook for feed grains. Sealing of a large volume of corn under government loan has also been helpful.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Wednesday, November 22, 1939, as reported by the U. S. Agricultural Marketing Service.

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$ 5.25@ 5.75	\$ 5.40@ 5.75	\$ 5.00@ 5.15	\$ 5.40@ 5.55
140-160 lbs.	5.60@ 5.85	5.70@ 6.00	5.10@ 5.30	5.50@ 5.55
160-180 lbs.	5.70@ 5.90	5.95@ 6.05	5.25@ 5.50	5.50@ 5.55
180-200 lbs.	5.70@ 5.90	5.95@ 6.05	5.40@ 5.50	5.50@ 5.55
200-220 lbs.	5.70@ 5.90	5.90@ 6.00	5.40@ 5.50	5.55@ 5.50
220-240 lbs.	5.65@ 5.90	5.80@ 6.00	5.40@ 5.50	5.55@ 5.55
240-270 lbs.	5.55@ 5.85	5.60@ 5.85	5.30@ 5.50	5.25@ 5.25
270-300 lbs.	5.45@ 5.65	5.40@ 5.75	5.25@ 5.40	5.15@ 5.40
300-330 lbs.	5.35@ 5.55	5.35@ 5.50	5.15@ 5.30	5.00@ 5.15
330-360 lbs.	5.25@ 5.40	5.25@ 5.40	5.10@ 5.20	5.05@ 5.05

Medium:

160-220 lbs.	5.25@ 5.70	5.25@ 5.85	5.00@ 5.40	5.00@ 5.50	5.20@ 5.40
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SOWS:

Good and choice:

270-300 lbs.	5.35@ 5.50	5.20@ 5.40	4.85@ 5.00	4.90@ 5.00	4.85 only
300-330 lbs.	5.25@ 5.40	5.20@ 5.40	4.85@ 5.00	4.90@ 5.00	4.85 only
330-360 lbs.	5.15@ 5.30	5.20@ 5.35	4.75@ 4.90	4.85@ 5.00	4.85 only

Good:

360-400 lbs.	5.05@ 5.20	5.10@ 5.25	4.75@ 4.85	4.80@ 4.95	4.75@ 4.85
400-450 lbs.	4.90@ 5.10	5.00@ 5.15	4.75@ 4.85	4.75@ 4.90	4.75@ 4.85
450-500 lbs.	4.80@ 5.00	4.85@ 5.05	4.65@ 4.75	4.60@ 4.80	4.75 only

Medium:

250-300 lbs.	4.50@ 5.25	4.65@ 5.05	4.25@ 4.65	4.50@ 4.90	4.60@ 4.75
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PIGS (Slaughter):

Medium and good, 90-120 lbs.	4.85@ 5.50	5.00@ 5.65	5.25@ 5.50
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	10.75@ 11.25	10.25@ 11.00	10.00@ 10.75	10.50@ 11.25	10.00@ 11.00
900-1100 lbs.	10.50@ 11.25	10.00@ 11.00	9.75@ 10.75	10.00@ 11.25	9.75@ 10.75
1100-1300 lbs.	10.00@ 11.00	9.75@ 10.75	9.25@ 10.50	9.00@ 10.75	9.50@ 10.50
1300-1500 lbs.	9.75@ 10.75	9.50@ 10.25	9.00@ 10.00	9.00@ 10.00	9.00@ 10.00

STEERS, good:

750-900 lbs.	10.00@ 10.75	9.25@ 10.25	8.75@ 10.00	8.75@ 10.50	9.00@ 10.00
900-1100 lbs.	9.75@ 10.50	9.00@ 10.25	8.25@ 9.75	8.25@ 10.50	8.75@ 9.75
1100-1300 lbs.	9.50@ 10.25	8.75@ 9.75	8.00@ 9.50	8.00@ 9.85	8.50@ 9.50
1300-1500 lbs.	9.00@ 10.00	8.75@ 9.25	8.00@ 9.25	8.00@ 9.00	8.25@ 9.00

STEERS, medium:

750-1100 lbs.	8.25@ 9.25	7.75@ 9.00	7.50@ 8.75	7.00@ 8.00	7.50@ 9.00
1100-1300 lbs.	7.75@ 9.00	7.50@ 8.75	7.25@ 8.25	7.00@ 8.00	7.50@ 8.50

STEERS, common:

750-1100 lbs.	6.25@ 7.75	6.25@ 7.50	6.25@ 7.50	6.25@ 7.00	6.25@ 7.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	10.50@ 11.00	10.25@ 11.25	9.75@ 10.75	10.00@ 11.00	10.00@ 10.75
Good, 500-750 lbs.	9.75@ 10.50	9.00@ 10.25	8.75@ 9.75	8.50@ 10.00	8.75@ 10.00

HEIFERS:

Choice, 750-900 lbs.	10.50@ 11.00	10.25@ 11.00	9.75@ 10.50	10.00@ 11.00	9.75@ 10.50
Good, 750-900 lbs.	9.75@ 10.50	9.00@ 10.25	8.50@ 9.75	8.50@ 10.00	8.75@ 9.75
Medium, 500-900 lbs.	8.00@ 9.75	7.50@ 9.00	7.50@ 8.50	7.00@ 8.50	7.25@ 8.75
Common, 500-900 lbs.	6.50@ 8.00	6.25@ 7.50	6.00@ 7.50	6.00@ 7.00	6.00@ 7.25

COWS, all weights:

Good.....	6.25@ 7.00	6.00@ 7.00	6.00@ 6.75	6.00@ 6.75	6.00@ 6.75
Medium.....	5.50@ 6.25	5.00@ 6.00	5.25@ 6.00	5.25@ 6.00	5.25@ 6.00
Cutter and common.....	4.50@ 5.50	4.25@ 5.00	4.50@ 5.25	4.25@ 5.35	4.25@ 5.25
Canner (low cutter).....	3.75@ 4.50	3.50@ 4.25	4.00@ 4.50	3.50@ 4.25	3.25@ 4.25

BULLS (Ylgs. Excl.), all weights:

Beef, good.....	6.50@ 7.00	6.50@ 7.00	6.35@ 6.75	6.40@ 6.65	6.25@ 6.50
Sausage, good.....	6.75@ 7.15	6.00@ 6.60	6.15@ 6.50	6.15@ 6.40	6.25@ 6.35
Sausage, medium.....	5.75@ 6.75	5.50@ 6.00	5.75@ 6.15	5.50@ 6.15	5.25@ 6.25
Sausage, cutter and common.....	5.25@ 5.75	5.00@ 5.50	5.00@ 5.75	4.50@ 5.50	4.50@ 5.25

VEALERS, all weights:

Good and choice.....	9.00@ 10.25	9.25@ 10.50	8.50@ 10.00	8.00@ 10.00	8.00@ 9.50
Common and medium.....	8.50@ 9.00	7.25@ 9.25	7.50@ 8.50	6.50@ 8.00	6.00@ 8.00
Cull.....	7.00@ 8.50	5.00@ 7.25	5.50@ 7.50	6.00@ 6.50	4.50@ 6.00

CALVES, 400 lbs. down:

Good and choice.....	7.50@ 8.50	8.00@ 9.15	7.50@ 8.50	7.50@ 9.00	8.00@ 9.00
Common and medium.....	6.00@ 7.50	6.75@ 8.00	6.50@ 7.50	6.00@ 7.50	5.50@ 7.50
Cull.....	5.00@ 6.00	5.00@ 6.75	5.00@ 6.50	5.00@ 6.00	4.50@ 5.50

Slaughter Lambs and Sheep:

LAMBS:

Choice (closely sorted).....	9.10@ 9.40	8.75@ 9.35	8.50@ 8.90	8.75@ 9.10	8.50@ 8.85
*Good and good.....	8.15@ 8.75	7.75@ 8.50	7.50@ 8.50	7.50@ 8.50	7.50@ 8.25
Common.....	6.75@ 7.65	6.00@ 7.50	6.00@ 7.50	6.25@ 7.25	6.25@ 7.25

YEARLING WETHERS (shorn):

Good and choice.....	7.00@ 8.25
Medium.....	6.50@ 7.25

EWES (shorn):

Good and choice.....	3.50@ 4.50	3.00@ 4.00	3.25@ 4.15	3.25@ 4.25	3.50@ 4.25
Common and medium.....	2.25@ 3.50	2.00@ 3.00	2.25@ 3.15	2.25@ 3.25	2.00@ 3.50

¹Quotations based on animals of current seasonal market weights and wool growth.

*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 17,022 cattle, 3,014 calves, 32,338 hogs and 14,851 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 17:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	5,636	2,186	3,630	2,477
San Francisco.....	1,100	35	2,550	3,125
Portland.....	2,635	235	4,215	2,460

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 18, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 9,560 hogs; Swift & Company, 8,180 hogs; Wilson & Co., 6,424 hogs; Western Packing Co., Inc., 2,676 hogs; Agar Packing Co., 4,422 hogs; shippers, 7,398 hogs; others, 27,974 hogs.

Total: 31,626 cattle; 5,464 calves; 66,634 hogs; 31,416 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,948	775	3,196	4,190
Cudahy Pkg. Co.	2,071	525	1,854	4,312
Swift & Company	1,915	489	2,544	4,403
Wilson & Co.	1,644	649	1,804	3,265
Ind. Pkg. Co.	875
Kornblum Pkg. Co.	1,001
Others	5,560	406	2,346	1,720
Total	13,039	2,843	11,919	17,891

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	4,333	8,219	3,729
Cudahy Pkg. Co.	3,737	5,550	6,864
Swift & Company	3,630	4,285	2,899
Wilson & Co.	1,437	2,429
Others	8,607
Cattle and calves: Eagle Pkg. Co., 19; Greater Omaha Pkg. Co., 68; Geo. Hoffmann, 30; Lewis Pkg. Co., 728; Nebraska Beef Co., 548; Omaha Pkg. Co., 159; John Roth, 116; South Omaha Pkg. Co., 306; Lincoln Pkg. Co., 209.			
Total	15,325	31,000	15,921

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,168	1,206	9,466	6,225
Swift & Company	2,037	2,222	9,071	4,365
Hunter Pkg. Co.	1,503	307	6,072	1,134
Hell Pkg. Co.	2,499
Krey Pkg. Co.	4,696
Laclede Pkg. Co.	2,559
Sieloff Pkg. Co.	2,002
Shippers	4,967	1,847	14,663	2,265
Others	2,680	294	2,206	701
Total	14,155	5,786	53,174	12,690

Not including 1,856 cattle, 5,301 calves, 33,249 hogs, and 2,312 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,968	405	10,816	11,161
Armour and Company	2,031	364	9,345	4,935
Others	1,276	140	988
Total	5,275	909	21,149	16,096

Not including 966 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,024	90	7,077	4,379
Armour and Company	1,710	66	8,236	4,935
Swift & Company	1,681	75	5,058	3,191
Shippers	2,739	248	2,547	257
Others	277	19	63
Total	8,431	510	23,881	11,892

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,353	908	3,569	1,625
Wilson & Co.	2,194	858	3,558	1,569
Others	286	35	1,996	15
Total	4,843	1,804	9,063	3,209

Not including 15 cattle and 894 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,367	1,006	3,837	1,619
Dold Pkg. Co.	670	193	1,008	71
Wichita D. B. Co.
Dunn-Ostertag	70	91
Fred W. Dold	95	505
Sunflower Pkg. Co.	20	285
Pioneer Cattle Co.
Keefe Pkg. Co.	66
Interstate Pkg. Co.	245
Total	2,533	1,199	5,726	1,690

Not including 30 cattle and 2,356 hogs bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,084	5,099	14,024	1,060
Swift & Co., Cleve.	1,543
Omaha Pkg. Co., Chi.	100	1,082	1,053
Corkran Hill, Balt.	545
Swift & Company	352
Armour and Co., MIL.	912	2,495
N. Y. B. D. M. Co.	18
Shippers	267	8	57	25
Others	957	873	117	394
Total	4,338	8,472	17,720	2,532

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	761	148	1,510	3,017
Swift & Company	969	181	2,318	1,189
Cudahy Pkg. Co.	1,223	120	1,364	1,941
Others	1,236	205	1,375	1,789
Total	4,189	652	6,567	7,936

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,353	2,164	1,674	2,256
Swift & Company	2,723	2,134	1,530	2,391
Blue Bonnet Pkg. Co.	190	25	630	4
City Pkg. Co.	196	40	730
Rosenthal Pkg. Co.	72	22	109
Total	5,543	4,385	4,673	4,651

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,294	3,224	29,634	6,919
Cudahy Pkg. Co.	615	1,729
Rifkin Pkg. Co.	655	35
Swift & Company	4,710	4,185	35,409	11,456
United Pkg. Co.	2,344	260
Others	1,709	589
Total	12,327	10,032	65,043	18,375

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.	1,318	507	22,895	2,662
Armour and Company	772	129	2,536
Hilgelmier Bros.	9	134
Stumpf Bros.	90	5	234
Meier Pkg. Co.	194	46	429
Stark & Wetzel	44	83	362	101
Wabnitz and Deters	37	10
Mass Hartmann Co.	1,682	1,536	21,367	5,942
Shippers	741	547	202	250
Others
Total	4,887	2,912	49,140	8,964

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	26	306
E. Kahn's Sons Co.	583	230	7,123	1,856
Lohrey Packing Co.	7	313
H. H. Meyer Pkg. Co.	14	4,970
J. Schlachter's Sons	167	135	63
J. & F. Schroth P. Co.	18	3,201
J. F. Stegner Co.	420	281	32
St. Paul	295	165	2,168
Shippers	1,802	753	902	229
Others
Total	3,306	1,590	18,677	2,486

Not including 715 cattle, 1,231 hogs and 84 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Nov. 18.	Prev. week.	Cor. week, 1938.
Chicago	31,626	30,093	41,732
Kansas City	13,039	15,375	13,613
Omaha*	15,325	14,890	15,844
East St. Louis	14,155	15,750	16,861
St. Joseph	5,275	5,381	4,779
St. Paul	8,431	9,357	6,558
Oklahoma City	4,843	5,636	4,005
Wichita	2,533	3,659	2,724
Denver	4,189	5,155	6,736
St. Paul	12,327	12,429	13,693
Milwaukee	4,338	4,466	5,684
Indianapolis	4,887	7,094	6,881
Cincinnati	3,306	3,940	3,616
Ft. Worth	5,543	6,276	7,190
Total	129,848	139,531	149,718

HOGS.

	Week ended Nov. 18.	Prev. week.	Cor. week, 1938.
Chicago	66,634	58,305	74,477
Kansas City	11,919	14,149	9,048
Omaha	31,000	32,793	25,790
East St. Louis	53,174	43,472	47,908
St. Joseph	21,149	19,673	14,445
St. Paul	23,881	23,245	19,233
Oklahoma City	9,063	8,277	4,890
Wichita	5,726	5,727	1,890
Denver	6,567	5,713	4,767
St. Paul	65,043	55,468	67,616
Milwaukee	17,720	14,868	16,782
Indianapolis	49,140	35,293	51,238
Cincinnati	18,677	16,246	20,714
Ft. Worth	4,673	4,300	3,926
Total	384,366	337,535	362,823

SHEEP.

	Week ended Nov. 18.	Prev. week.	Cor. week, 1938.
Chicago	31,416	33,633	42,883
Kansas City	17,891	18,260	13,962
Omaha	15,921	16,605	8,762
East St. Louis	12,690	15,206	19,474
St. Joseph	16,096	14,788	9,296
St. Paul	11,892	12,889	8,378
Oklahoma City	3,209	4,704	2,258
Wichita	1,690	2,926	1,025
Denver	7,936	11,403	8,147
St. Paul	18,375	24,933	22,259
Milwaukee	2,532	3,336	4,924
Indianapolis	8,964	9,184	8,795
Cincinnati	1,590	2,676	2,675
Ft. Worth	4,651	5,676	7,007
Total	154,853	177,419	159,840

* Cattle and calves.

† Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 13	14,624	2,127	34,357	12,489
Tues., Nov. 14	7,378	1,259	23,264	2,869
Wed., Nov. 15	8,784	1,574	15,836	6,500
Thurs., Nov. 16	4,651	1,157	19,453	7,319
Fri., Nov. 17	539	328	12,514	5,315
Sat., Nov. 18	100	100	7,300	500

* Total this week.....36,096 6,548 113,024 40,196
Previous week.....36,218 5,810 87,825 45,679
Year ago.....42,523 7,411 126,706 44,831
Two years ago.....41,401 7,436 138,249 35,696

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 13	4,413	161	2,065	2,750
Tues., Nov. 14	3,496	433	1,831	384
Wed., Nov. 15	3,172	350	730	363
Thurs., Nov. 16	2,022	76	1,327	2,292
Fri., Nov. 17	584	42	1,640	1,163
Sat., Nov. 18	100	200	200

Total this week.....13,790 1,062 8,013 7,157
Previous week.....14,150 965 7,046 7,869
Year ago.....14,477 1,285 11,841 9,889
Two years ago.....16,588 1,406 7,695 7,561

* Including 736 cattle, 824 calves, 41,437 hogs and 6,418 sheep direct to packers from other points.
† All receipts include directs.

NOVEMBER AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	November
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended November 18, 1939.

CATTLE.

	Week ended Nov. 18.	Prev. week.	Cor. week, 1938.
Chicago ¹	22,634	22,452	28,871
Kansas City	15,882	19,013	17,205
Omaha	15,973	16,016	16,545
East St. Louis	9,288	10,185	10,304
St. Joseph	5,465	5,631	4,825
Sioux City	5,954	6,287	4,749
Wichita	3,762	5,569	3,511
Fort Worth	5,543	12,345	11,034
Philadelphia	2,096	1,884	2,021
Indianapolis	1,422	1,799	1,508
New York & Jersey City	9,112	9,072	9,267
Oklahoma City	6,662	8,368	5,967
Cincinnati	3,406	3,800	3,754
Denver	4,931	5,139	5,371
St. Paul	10,003	9,693	11,227
Milwaukee	3,932	3,957	3,499
Total	126,064	141,210	139,596

¹ Cattle and calves.

HOGS.

Chicago	115,515	114,019	131,351
Kansas City	36,608	52,676	34,321
Omaha	38,127	47,810	32,477
East St. Louis	56,207	58,558	80,888
St. Joseph	21,399	20,764	16,884
Sioux City	25,013	30,254	21,172
Wichita	8,682	8,674	9,081
Fort Worth	4,673	4,306	3,926
Philadelphia	17,858	19,644	20,433
Indianapolis	20,193	17,274	19,233
New York & Jersey City	54,947	53,085	54,679
Oklahoma City	9,957	9,177	6,648
Cincinnati	16,737	13,925	18,194
Denver	6,531	7,078	4,805
St. Paul	65,043	55,468	87,533
Milwaukee	13,655	12,429	12,460
Total	510,565	525,141	548,004

¹ Includes National Stock Yards, East St. Louis, Illinois, and St. Louis, Mo.

SHEEP.

Chicago ¹	26,183	29,078	36,621
Kansas City	17,891	19,260	13,962
Omaha	16,521	17,989	11,305
East St. Louis	12,425	14,699	15,220
St. Joseph	16,096	13,511	9,055
Sioux City	12,352	13,816	6,347
Wichita	1,690	2,926	1,025
Fort Worth	4,651	5,676	7,007
Philadelphia	3,072	3,759	4,005
Indianapolis	2,941	4,083	2,889
New York & Jersey City	63,383	63,388	75,034
Oklahoma City	3,209	4,704	2,258
Cincinnati	2,575	3,468	3,278
Denver	5,735	6,978	4,895
St. Paul	18,375	24,933	22,259
Milwaukee	1,465	1,678	1,715
Total	208,594	229,956	216,925

¹ Not including directs.

NEW YORK LIVESTOCK

Receipts of salable livestock at Jersey City public market, week ended Nov. 18:

	Cattle.	Calves.	Hogs.	Sheep.
Salable receipts	2,264	874	270	4,010
Total, with directs	6,455	8,942	28,209	43,513
Previous week—				
Salable receipts	1,960	1,613	412	3,293
Total, with directs	6,208	9,144	25,515	43,683

¹ Including hogs at 41st street.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during October, 1939:

Classification	Live animal prices Chicago.			Wholesale meat prices New York.			Composite retail meat prices New York.		
	Oct., 1939.	Sept., 1939.	Oct., 1938.	Oct., 1939.	Sept., 1939.	Oct., 1938.	Oct., 1939.	Sept., 1939.	Oct., 1938.
Dollars per 100 lbs.									
Dollars per 100 lbs.									
Cents per pound.									
Steers—									
Choice	10.44	10.88	12.10	16.71	17.70	18.29	33.97	34.32	34.76
Good	9.66	10.18	9.93	15.35	16.64	15.85	29.71	30.15	29.46
Medium	8.56	8.80	7.90	13.96	15.44	13.25	24.80	25.06	25.18
Lambs—									
Choice	8.41	10.99	10.62	16.82	27.86	29.07	27.41		
Good	8.08	16.31	18.59	16.10	24.08	29.32	28.60		
Medium	8.59	8.70	7.06	13.96	16.52	14.36	21.47	23.63	21.24
Hogs—									
Good	7.07	8.02	7.90	16.44	18.59	18.39	23.26	23.68	24.08

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending November 18, 1939	10,038	2,485	2,713
Week previous	10,061	2,725	2,563
Same week year ago	9,615	2,836	2,568
COWS, carcass			
Week ending November 18, 1939	979	1,122	2,651
Week previous	1,016 ¹	1,169	2,724
Same week year ago	1,859	1,961	2,978
BULLS, carcass			
Week ending November 18, 1939	337	592	17
Week previous	340	499	10
Same week year ago	534	306	20
VEAL, carcass			
Week ending November 18, 1939	12,169	1,273	879
Week previous	10,749	1,372	903
Same week year ago	11,151	1,852	484
LAMB, carcass			
Week ending November 18, 1939	49,089	15,283	18,284
Week previous	39,854	15,966	18,983
Same week year ago	45,312	15,379	13,465
MUTTON, carcass			
Week ending November 18, 1939	1,600	310	1,199
Week previous	1,754	481	1,408
Same week year ago	2,966	637	555
PORK CUTS, lbs.			
Week ending November 18, 1939	2,708,051	512,235	494,884
Week previous	2,573,613	456,091	409,302
Same week year ago	2,155,384	416,614	362,840
BEEF CUTS, lbs.			
Week ending November 18, 1939	454,812		
Week previous	511,066		
Same week year ago	581,520		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending November 18, 1939	9,112	2,095
	Week previous	9,072	1,884
	Same week year ago	9,267	2,021
CALVES, head	Week ending November 18, 1939	13,973	2,169
	Week previous	12,478	2,336
	Same week year ago	14,454	2,800
HOGS, head	Week ending November 18, 1939	54,947	17,858
	Week previous	50,069	19,644
	Same week year ago	52,961	20,433
SHEEP, head	Week ending November 18, 1939	63,383	3,072
	Week previous	63,388	3,759
	Same week year ago	75,034	4,005

Country dressed product at New York totaled 2,593 veal, 365 hogs and 231 lambs. Previous week 2,138 veal, 5 hogs and 250 lambs in addition to that shown above.

LIVESTOCK AT 67 MARKETS

October receipts, local kill, shipments:

	CATTLE.	Local	Ship-
	Receipts.	slaughter.	ments.
October, 1939	1,699,102	753,976	905,762
October, 1938	1,582,666	751,725	791,873
October 5-yr. av.	1,802,835	898,832	880,443
CALVES.			
October, 1939	738,409	370,016	364,193
October, 1938	722,954	370,623	327,911
October 5-yr. av.	721,870	450,310	272,951
HOGS.			
October, 1939	2,458,437	1,825,102	617,179
October, 1938	2,255,336	1,660,170	587,267
October 5-yr. av.	2,246,799	1,630,616	637,989
SHEEP AND LAMBS.			
October, 1939	2,607,359	1,075,010	1,519,681
October, 1938	2,805,151	1,124,071	1,673,085
October 5-yr. av.	3,096,966	1,337,807	1,773,367

CANADIAN LIVESTOCK PRICES

	STEERS.		
	Week ended Nov. 16.	Last week.	Same week 1938.
Toronto	\$ 7.75	\$ 7.50	\$ 6.75
Montreal	7.75	7.50	6.25
Winnipeg	7.25	7.00	5.50
Calgary	6.25	6.75	5.50
Edmonton	6.00	6.00	4.50
Prince Albert	5.85	5.75	5.00
Moose Jaw	6.25	6.00	4.50
Saskatoon	7.00	6.75	4.50
Regina	6.25	5.85	3.75
Vancouver	7.00	7.00	...
VEAL CALVES.			
Toronto	\$11.25	\$11.00	\$11.00
Montreal	10.50	10.50	10.00
Winnipeg	9.25	8.50	8.00
Calgary	6.25	6.50	5.00
Edmonton	7.50	7.50	6.00
Prince Albert	6.25	6.50	5.50
Moose Jaw	7.00	7.00	6.00
Saskatoon	8.00	7.50	7.00
Regina	7.00	7.00	6.50
Vancouver	7.00	7.25	...
BACON HOGS.			
Toronto	\$ 8.75	\$ 8.65	\$ 7.55
Montreal	9.00	9.00	8.50
Winnipeg	8.50	8.25	7.65
Calgary	8.15	7.90	7.40
Edmonton	8.00	8.10	7.45
Prince Albert	8.05	7.95	7.75
Moose Jaw	8.10	8.00	7.60
Saskatoon	8.05	7.75	7.75
Regina	8.10	8.00	7.60
Vancouver	8.10	7.95	...

¹ Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

GOOD LAMBS.

Toronto	\$10.00	\$10.00	\$ 8.50
Montreal	10.00	9.75	7.75
Winnipeg	8.50	8.50	7.00
Calgary	8.10	8.00	6.00
Edmonton	8.25	7.25	5.85
Prince Albert	7.50	7.25	5.75
Moose Jaw	7.75	7.50	6.25
Saskatoon	7.50	7.50	6.00
Regina	7.50	7.50	6.00
Vancouver

BUFFALO MEAT FOR CANADA

Canada Packers, Limited, has been designated by the Canadian government to handle the 3,000 buffalo which will be shipped from Wainwright National park during the next six or eight weeks. The company's Edmonton plant is supervising the slaughtering at the government abattoir in the park and the meat is being shipped out in refrigerator cars. Only top quality young buffalo meat will be sold to the retail trade and the balance will be processed according to government instruction.

The herd at Wainwright was established when there seemed to be a possibility of the buffalo becoming extinct; the animals were purchased in Montana and shipped to the Canadian government preserve. Other preserves have been established in Western Canada where several thousand head still exist.

It is expected that meat from the young buffalo will be distributed to some large Eastern consuming centers of the United States, as well as in Canada.

COURT KILLS CHAIN LAW

An anti-chain store tax law, under which the city of Columbus, Ga., was attempting to collect \$1,400 per year from each A & P unit located in that city, has been declared unconstitutional by the State Supreme Court of Georgia, which labeled the measure "discriminatory, confiscatory, arbitrary and unreasonable." A similar tax, levied by the city of Augusta, has resulted in another case which is to be reviewed later by the court.

SOUTHWEST MEAT RATES

Packers located at Denver are being given undue preference in railroad freight rates on meats and packinghouse products, according to a complaint filed with the Interstate Commerce Commission in No. 28368, Arizona Cattle Growers' Association et al. vs. A. T. & S. F. et al. The complaint attacks charges between points in Arizona and Colorado and other states.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on November 21, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEER, Choice¹:				
400-500 lbs.	\$16.50@17.50		\$16.50@17.50	\$17.50@18.00
500-600 lbs.	16.00@17.00		16.00@17.00	17.00@17.50
600-700 lbs.	15.00@16.00	\$15.00@16.50	15.50@17.00	16.50@17.50
700-800 lbs.	14.50@15.50	15.00@16.00		
STEER, Good¹:				
400-500 lbs.	15.50@16.50		14.50@16.50	15.50@17.00
500-600 lbs.	14.50@15.50		14.00@16.00	14.50@16.00
600-700 lbs.	13.50@14.50	14.00@15.00	14.00@15.50	14.50@16.00
700-800 lbs.	13.50@14.50	14.00@15.00		
STEER, Commercial¹:				
400-600 lbs.	12.50@14.50		12.50@14.50	13.00@14.50
600-700 lbs.	12.50@13.50	12.50@14.00	12.50@14.00	13.00@14.50
STEER, Utility¹:				
400-600 lbs.	11.00@12.50	11.50@12.50	11.50@12.50	
COWS (all weights):				
Commercial	11.00@12.50	11.50@12.50	11.50@12.50	
Utility	10.00@11.50	10.50@11.50	10.50@11.50	11.00@12.00
Cutter	9.25@10.00	10.00@11.00	10.00@11.50	10.00@11.00
Canner	8.75@ 9.25			
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	14.50@15.50	15.00@16.00	15.00@17.00	16.00@17.00
Good	13.50@14.50	14.00@15.00	13.50@15.00	14.50@16.00
Medium	11.50@13.50	12.00@14.00	12.00@13.50	12.50@14.50
Common	10.50@11.50	11.00@12.00	11.00@12.00	11.00@12.50
CALF (all weights)²:				
Choice			12.50@13.50	13.00@14.00
Good	12.50@13.50		11.50@12.50	12.00@13.00
Medium	11.50@12.50		11.00@11.50	11.00@12.00
Common	10.50@11.50			
Fresh Lamb and Mutton:				
LAMB, Choice:				
88 lbs. down.	15.00@16.00	16.50@17.00	16.00@17.00	17.00@18.00
39-45 lbs.	15.00@16.00	16.00@17.00	15.00@16.00	16.00@17.00
46-55 lbs.	14.50@15.50	15.50@16.50	14.00@15.00	15.50@16.50
LAMB, Good:				
88 lbs. down.	14.00@15.00	16.00@16.50	15.50@16.00	16.50@17.00
39-45 lbs.	14.00@15.00	15.00@16.00	14.50@15.50	15.50@16.50
46-55 lbs.	13.50@14.50	14.50@15.50	13.50@14.50	15.00@16.00
LAMB, Medium:				
All weights	12.00@13.50	13.50@15.00	13.00@14.00	14.50@15.50
LAMB, Common:				
All weights	11.00@12.00	12.00@13.50	12.00@13.00	
MUTTON (Ewe), 70 lbs. down:				
Good	6.50@ 7.50		8.00@ 9.00	
Medium	6.00@ 6.50		7.00@ 8.00	
Common	5.00@ 6.00		6.00@ 7.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	12.00@12.50	13.00@14.00	13.00@14.00	13.00@14.50
10-12 lbs.	12.00@12.50	13.00@14.00	13.00@14.00	13.00@14.50
12-15 lbs.	11.00@12.00	13.00@13.50	13.00@13.50	12.50@14.00
16-22 lbs.	10.50@11.00	12.00@13.00	12.00@12.50	11.50@12.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	10.00@11.00		11.50@12.50	12.00@13.00
PICNICS:				
6-8 lbs.	9.50@10.50	11.50@12.50		
BUTTS, Boston Style:				
4-8 lbs.	11.00@12.00		13.00@14.00	13.50@15.00
SPARE RIBS:				
Half Sheets	9.50@10.50			
TRIMMINGS:				
Regular	7.00@ 7.50			

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

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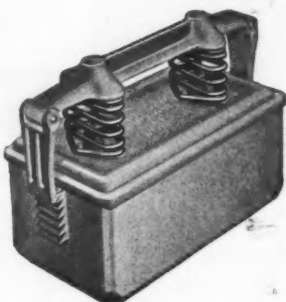


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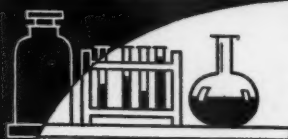
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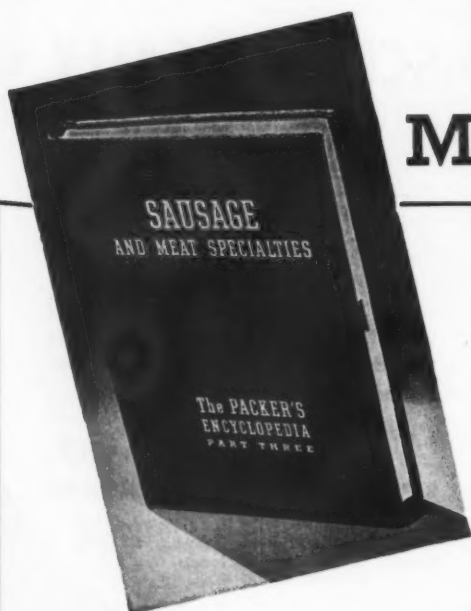
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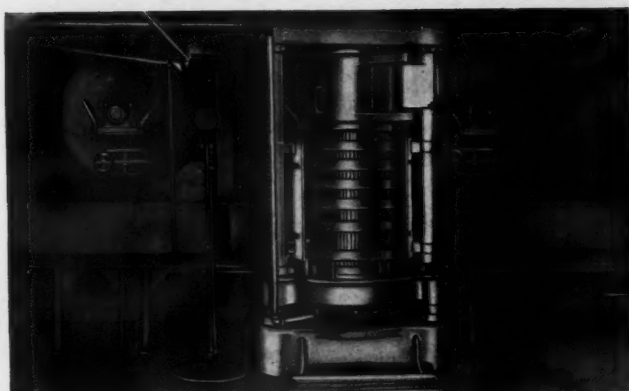


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